

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891



123

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FOR WET SURFACE MAINTENANCE PROBLEMS

No longer is it necessary to dry out surfaces in order to get the protection and beauty of paint.

Damp-Tex Enamel penetrates moisture and sticks

to the under surface just as though it were perfectly dry. Damp-Tex quickly dries into a tough waterproof film that stays elastic for years regardless of repeated washings with soap and water. Resists corrosive gases and oxidation. Does not taint food or cause it to taste.



NO LOST TIME OR PRODUCTION

When you paint with Damp-Tex, on wet or dry surfaces, there is no loss of time or production due to moisture or wet surfaces. That is why Damp-Tex is recommended for brine tank rooms, coolers, sausage and casing rooms, smokehouses, killing floors or any room or equipment where brine, saturated atmosphere, low temperature or wet surfaces prevent the use of ordinary paint or enamel.



FUNGUS TEST

Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surfaces painted with it.



MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.



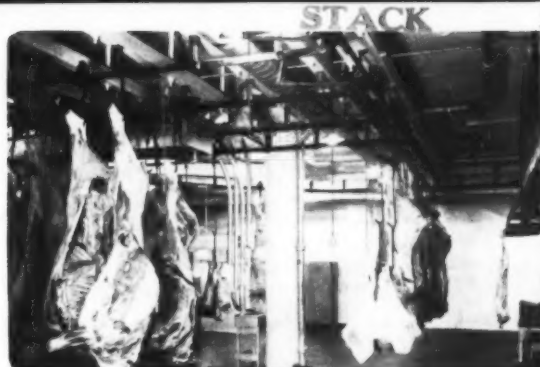
ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.

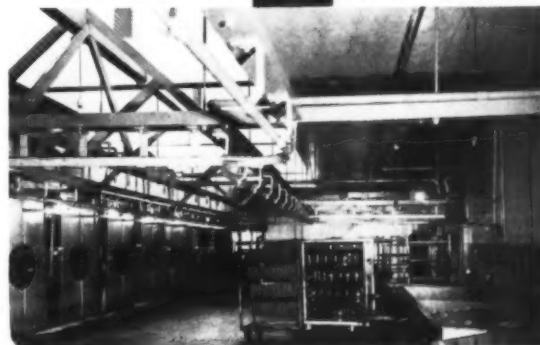


MONEY BACK GUARANTEE

If after following simple directions the buyer finds any shipment of Damp-Tex does not do all we claim for it, notify us and we will give shipping instructions for the balance and cancel the charge for the amount used, or, if already paid for, will refund the money.

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STEELCOTE MANUFACTURING CO.

3418 GRATIOT AT THERESA

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INTERNATIONAL MANUFACTURERS OF PAINTS, VARNISHES AND ENAMELS

Here's why the foremost American sausage makers prefer **Buffalo SILENT CUTTERS**

1 CLEANER, COOLER CUTTING ACTION. Special analysis steel blades, honed to incredible sharpness, slice through the meat at a constant speed. Their sheer draw-cut action reduces the meat to a smooth, fine-textured, high-yielding emulsion entirely free from lumps and sinews. Individual walls of meat cells are opened to admit moisture and seasoning, resulting in a higher yield of better-flavored product. There is absolutely no mashing or burning in the process.

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"BUFFALO" Silent Cutters have bowl capacities from 200 to 800 pounds. Batches are completely emulsified in from 5 to 8 minutes.

Buffalo...
the best-known
name in sausage-
making equip-
ment for more
than 80 years



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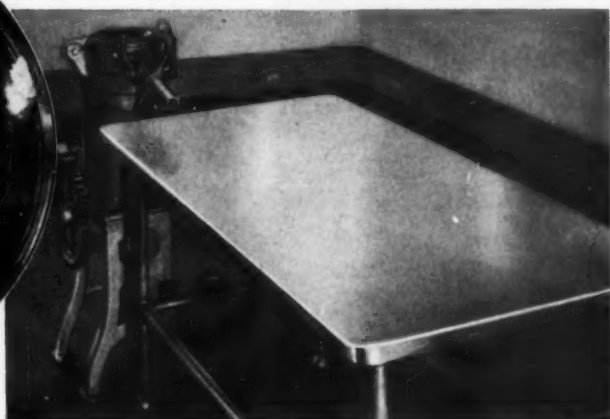
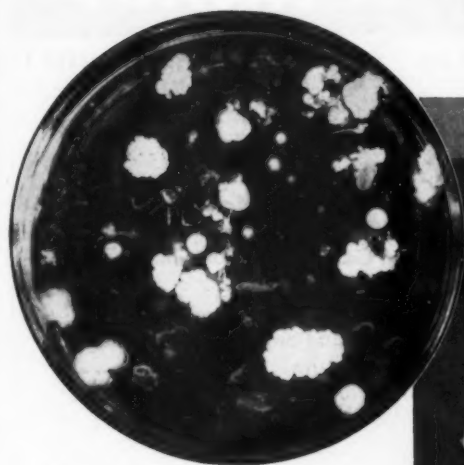
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Sales and Service Offices in Principal Cities

V.123, no.1-27 July 1 - Dec 30, 1950

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Use Improved ERADO

**as a scrub and spray to eliminate
micro-organisms that impair quality
and cause costly food spoilage**

Don't be deceived by clean appearance. Too often—molds, yeasts and bacteria thrive on surfaces regularly scrubbed and cleaned with hot water and soaps, caustic soda or other strong alkalies—on walls, ceilings and floors, as well as on-and-in processing equipment.

Improved ERADO, used as a scrub or spray, safely eliminates these micro-organisms that impair food quality and cause costly spoilage. Keeps your plant sanitary clean throughout. Improved ERADO is a germicide fully approved by U. S. Government and all state and city health departments.

Won't corrode metal. Recommended to sterilize hands. Easy and economical to use. 3¼-ounces make a 10-gallon solution. Order today.

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In Canada—The Griffith Laboratories, Ltd.

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MEAT PACKERS AND SAUSAGE MAKERS

In curing tanks, refrigerators, smoke houses, grinders and stuffers; on scales, knives, cage trees, tables, and all handling or processing equipment.

BAKERIES

In proof boxes, carrying cups, mixers; on proofer belts and slicers.

CANDY MAKERS, DAIRIES AND ALL TYPES OF FOOD PROCESSING PLANTS

On floors, ceilings and walls—as well as all food handling equipment.

PACKED:

In 3¼-oz. Envelopes
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ERADO Spray Gun
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The National Provisioner—July 1, 1950

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ELECTRIC EYE
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THE NATIONAL

Provisioner

VOLUME 123

JULY 1, 1950

NUMBER 1

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WITH SPRING ACTUATED HOOK RETURN

IT'S SMOOTH,



AND SAFE,



AND STURDY



Hook alignment is automatic; rail end is always closed. Operator has continuous and complete control.

Complete in one unit, the 422 requires little room and no accessories. Simple to install. Easy to maintain. Of course, it's built by "Boss".

Ask your BOSS representative for further details, or address your inquiry direct.



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THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
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JUST ONE INGREDIENT

Improves SAUSAGE 7 Ways!

BOOSTS SALES...

PROFITS, TOO!

LAND O'LAKES

Improved Roller Process

NONFAT DRY MILK SOLIDS



Texture, flavor, appearance, slicing quality, color, nutrition, binding—all get a boost from the simple addition of the New, Improved LAND O'LAKES Roller Process Nonfat Dry Milk Solids to your sausage formulas.

Increased yield and lower cost are other benefits, because this superior nonfat dry milk solids absorbs from one to almost two times its weight in moisture. In every way it is a decided quality-improver, developed by LAND O'LAKES to make your sausage products faster selling and more profitable.

CONTINUOUS SUPPLY OF ROLLER PROCESS DRY MILK AVAILABLE EVERYWHERE—QUICKLY

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In drums, barrels, and the NEW, handy 100 lb. and 50 lb. Multi-wall bags.



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If you're still in the dark about **NEW**

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CHECK THESE FACTS:—

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International Harvester Builds McCormick Farm
Equipment and Farmall Tractors... Motor Trucks
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Turn in James Melton
and "Harvest of Stars"
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ALL NEW, ALL PROVED

INTERNATIONAL TRUCKS

INTERNATIONAL HARVESTER COMPANY CHICAGO



Can we help you with your processing?

FOR 49 YEARS, Canco has met and successfully solved a tremendous variety of technical processing problems for canners of meats and other foods.

This knowledge and experience are available to you.

Canco offers five other important services to help you expand your canned meat production and get a larger share of this very profitable business:

- 1. Canco will make** blueprint and layout recommendations to expand your canned meat production.
- 2. Canco's Home Economics Section** and Testing Kitchen will help on proper seasonings, recipes for labels, and general advice on consumer preferences.

3. Canco's Label Department will develop a saleable design for your lithographed labels.

4. Canco's Service Engineers are on call for production-line emergencies.

5. Canco's Research Laboratories will assist in establishing quality control of production, and in solving quality-control problems.





*Announcing a complete
new, fine line of seasonings
by Fearn*

Here it is . . . the *complete* line of fine Fearn seasonings you've been asking for, so you can make Fearn Laboratories *your one central source* for your major seasonings. And there's more to it!

Fearn's new seasonings are based on blends of *pure, natural spice extractives*. This means absolute uniformity of strength at all times . . . for *consistently fine product flavor* in every batch, *consistently fine sales appeal* month after month.

Write for facts today.

FRESH PORK SAUSAGE SEASONING*

WIENER SEASONING*

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**PICKLE AND PIMIENTO LOAF
SEASONING***

**MACARONI AND CHEESE LOAF
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BRAUNSCHWEIGER SEASONING*

SALAMI SEASONING*

*Made from spice extractives

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SEE SEASONING

LE GOUT CHICKEN SOUP BASE

SMOKE-STYLE FLAVOR

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In addition to the above seasonings, Fearn can readily develop a special formula to fit your own specific needs.

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The *NEW* Globe SILENT CUTTER

10 ways better—



Another **GLOBE** First in 1950

1. New, advanced cutting principle—faster cutting, lower heating.
2. All food contact surfaces easily cleaned.
3. Hand rails and unloading chutes highly polished, easily removed for cleaning.
4. No tools needed for cleaning purposes.
5. Universal alignment of bowl and cover seals effectively, controls Knife clearances and minimizes frictional losses.
6. Drive motor permanently mounted to frame—frictional heat eliminated.
7. Drive and unloader motors are fan cooled — fully inclosed—bowl is highly polished nickel cast iron—also available with chromium finish on cutting surfaces.
8. Disc type unloader, automatically operates when lowered into bowl, shuts off motor when raised.
9. Comes equipped with noise and vibration dampeners.
10. Impossible to operate machine unless cover is firmly set— a *plus* safety factor.

The new Globe Silent Cutter has everything—does its job better and faster than ever before. See how it can speed up production in your plant. Write for full details today.

35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The **GLOBE** *Company*

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CHICAGO 9, ILLINOIS

Views on Grade Changes Aired

Surprise opposition to proposed changes in USDA beef grading standards was voiced by the National Association of Retail Meat and Food Dealers at the hearing in Chicago this week. Under the proposal the present *Prime* and *Choice* grades would be combined under the name *Prime*, the present *Good* grade would be renamed *Choice* and a new grade to be called *Good* would include beef from high quality young cattle now graded *Commercial*. The changes were supported by the American National Live Stock Association and various producer groups, the American Meat Institute and the Western States Meat Packers Association. Opposition came from the National Restaurant Association, the National Association of Hotel and Restaurant Purveyors and the Corn Belt Live Stock Feeders Association.

Defer MID Memorandum 150

The Meat Inspection Division has deferred until November 1 the effective date of MID Memorandum 150 covering the preparation and labeling of pork and/or beef with barbecue sauce. This provides more time for interested parties to present their views on establishment of a minimum meat content requirement.

Import Stop-Valve Defeated

The Magnuson amendment to the Commodity Credit Corporation bill, which would have shut off imports of price-supported commodities when they were in surplus in this country, was defeated in the Senate this week. The Administration opposed the amendment.

USDA Buys Lard for Army

Production and Marketing Administration of the U. S. Department of Agriculture has announced purchase of 1,320,000 lbs. of lard for shipment to Okinawa. Average price was 13.14¢ per lb., delivered at San Francisco. PMA has bought 150,800,000 lbs. of lard since last December.

Producers Ask Lower Rail Rates

Five major livestock producer associations have jointly petitioned the ICC for immediate reduction in railroad freight rates on livestock throughout the country. The petition notes that from 877,584 cars shipped by rail in 1946 the volume fell to 534,656 cars in 1949. This loss in traffic, the petitioners state, is due to the heavy general increases in rates made by the railroads in recent years.

House Passes Tax Bill

On Thursday the House passed and sent to the Senate the tax bill which would raise the taxes of all corporations having a taxable income of \$167,000 a year or more. It would lower the payments of corporations that earn less than that but more than \$5,000. The bill would also require corporations to pay income taxes in the first six months of the year, effective in 1955. The bill would cut excise taxes by about \$1,000,000,000. It passed the House by a vote of 375 to 14 after Republicans failed in a motion to recommit the bill and separate the reduction in excise taxes from the tax boosts.

The Senate finance committee is expected to conduct hearings on the measure but to take no action pending developments in the Pacific. If the war should spread, tax increases would be necessary to finance military costs.

1951 NIMPA Convention

The 1951 convention of the National Independent Meat Packers Association will be held in Chicago on Monday, Tuesday and Wednesday, April 16, 17 and 18, it was announced this week. As in the past several years it will be at the Palmer House.

PRECAST CONSTRUCTION

A NEW method of precast and pre-built construction developed by Fred Homan and other officials of the Sierra Meat Co., Fresno, California seems to have unusual possibilities for reducing the cost of building meat packing plants.

The basic products developed by the Sierra Meat Co., consist of precast concrete construction panels and pre-built insulated concrete wall structure sections. Properly designed in the proper sizes, units of either characteristic fit most meat plant needs.

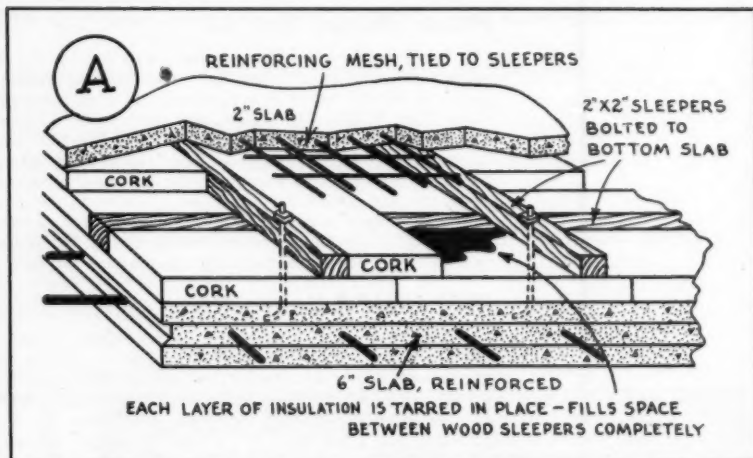
Some experimental work has been done in the residential field with reinforced precast concrete construction, but the plant of the Sierra Meat Co. is the first substantial example of the use of this technique in the meat packing field. Because of the lack of previous work in industrial use of precast material, there was no fund of reference material available to the Sierra Meat Co. when the building project was started. Early methods were later revised and refined, but initial planning was so thorough that the basic type of construction remained unchanged.

Fred Homan, president of the company, is responsible for most of the planning and engineering work done in developing precast construction for his concern. The method was first used by the firm when its state-inspected slaughtering plant was built approximately two years ago. Early this year the concern decided to convert to federal inspection and also build additional facilities. The procedure used in the conversion and expansion project is the result of refining and developing the

firm's experience with this type of construction.

In the opinion of the company officials, the practical advantages of precast construction are great. Comparing costs with those of conventional reinforced concrete construction in Fresno, the officials believe that approximately 50 per cent was saved from the cost of poured-in-place concrete walls and structures, but they further estimate that a saving of 25 per cent could be effected regardless of location. Savings are brought about by greater use of unskilled labor and less total labor required. A large part of the work usually done by some specialized building

IN PHOTOS AND DRAWINGS: 1) Pouring 6-in. section of small panels for use in constructing killing floor. 2) Poured wall panels are cured for at least seven days. Note that window sash and door frames are cast into panels and become integral part of section. 3) Fred Homan (right) president of Sierra Meat Co., points out to Harry Baker, secretary, some of the features of insulated panel construction used in building the firm's plant. 4) Glass brick was laid in flat before panel was raised. Cement was poured on the brick and swept into the wire-reinforced joints. 5.) Steel channels and lifting bars in place on wall panel, with cable sling that is hooked by walking crane. On 12-ton panels, two lifting rods are used and three rods on 15 to 20-ton panels. Lifting bolts are welded to $\frac{3}{8}$ -in. reinforcing rods extending the full length of the panel. Lifting bar of channel steel is bolted to exposed lifting bolts and cable attached. A) This is way the insulated panel is built up.



How Sierra Meat Co. Successfully Fabricated and Erected Precast and Prebuilt Elements in Construction of its New Killing Plant...

trade (plastering, for example) is eliminated. Greater speed in construction is possible. In case of plant alterations, the precast or prebuilt panels are reclaimable.

The basic method followed by the Sierra Meat Company in constructing the present plant revolves around the use of concrete panels, or concrete wall and foundation sections which are produced on the building site. These panels and sections are completely prefabricated and are erected in place with considerable saving of total time. The forms for precast sections are more easily constructed and substantially less costly than forms for a poured-in-place structure.

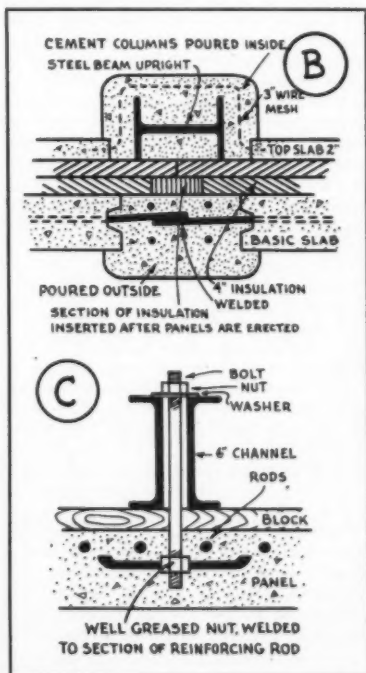
In constructing forms for precast panels the ground is graded flat and lengths of 2x4 in. wood are laid down on the levelled ground on 2-ft. centers. Plywood is laid down on 2x4-in. strips and an edge form is erected around the edges. A 6-in. basic slab, reinforced with 1/2-in. steel reinforcing rods on 14-in. to 16-in. centers, is then poured. Cold rolled threaded rod is welded to the ends of up to four 5/8-in. reinforced rods and allowed to project from the edge of the slab. These threaded rods are later used to attach the lifting

bars employed in handling the complete slab or section.

For insulated construction two layers of 2-in. cork board are tarred in place on top of the basic slab, with 2 x 2 in. wood sleepers arranged in grid pattern throughout the layers of insulation. The wood sleepers are held in place by bolts imbedded in the basic slab. Wire reinforcing mesh is firmly anchored to the sleepers and a 2-in. slab of concrete poured in place on top of the insulation. The entire panel is then allowed to cure. For non-insulated construction the insulation, sleepers and top slab are eliminated and the 6-in. reinforced panel constitutes the entire wall section. For lighter duty construction such as well partitions, 4-in. reinforced panels are used.

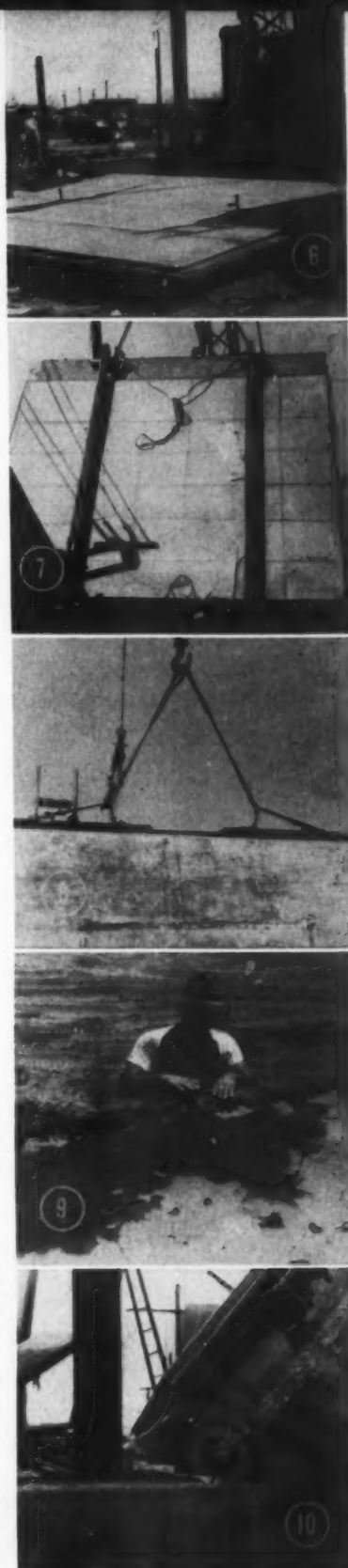
All window sash, door frames, wall openings, glass block sections and similar members are placed in proper position on the horizontal plywood form and become an integral part of each finished section. Only glazing and setting of doors is required after the panels are set in place.

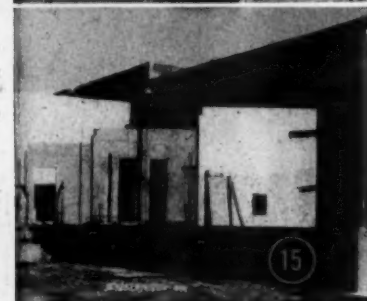
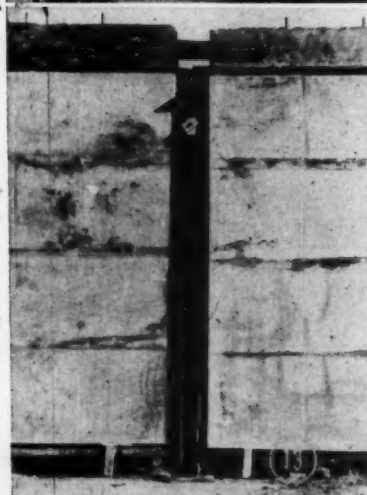
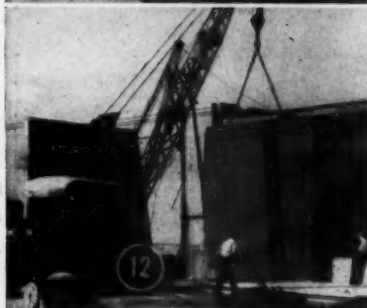
As far as the exterior of the Sierra plant is concerned, only foundation footings were actually poured in place. Forms for the footings were constructed at the bottom of the trench dug for the foundation walls and precast foundation slabs were blocked in



IN PHOTOS AND DRAWINGS: 6) Crane begins to lift insulated prebuilt wall panel from form. Panel consists of 6-in. basic concrete slab, two layers of 2-in. insulating board and 2-in. concrete slab on inside face. 7) An 18x20 ft. cooler panel, weighing about 20 tons, being set in place. Steel reinforcing channels bolted to the face of the panel provide stiffening while panel is lifted and handled; they are removed after panel is in place. 8) Double lifting bars being used on large panel section. Double nuts are employed on lifting bars and are used only twice. 9) Layer of grout (cement mortar) is placed on foundation about 10 minutes before panel is set. 10) Insulated panel being set in place on foundation wall. Note reinforcing rods projecting from bottom of panel which key into groove in top of foundation slab. Joint between prebuilt slab and foundation is filled with cement mortar before panel is dropped into place.

B) Method of joining wall panels. C) Method of attaching channels to panels to provide stiffening during lifting and handling. Panels under 14 ft. do not require this treatment but can be handled as cast.



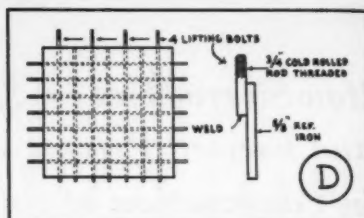


place over the footing form. Reinforcing rods projecting from the bottom edge of the precast foundation slabs were bent in alternate directions so that as the footings were poured, the footings and precast foundation slabs became a single reinforced unit.

Short sections of $\frac{3}{4}$ -in. reinforced rods were then placed on top of the foundation in preparation for erection of the vertical wall panels, and the entire top of the foundation wall was covered with grout (heavy cement mortar). The short $\frac{3}{4}$ -in. rods act as supports for wall panel sections until the grout has set up and hardened. Stub ends of reinforcing rods projecting from the bottom of the wall panel sections fit into grooves in the top of the foundation panels to key the entire structure into a continuous unit.

Where the precast wall sections meet, steel H beams are erected. Horizontal reinforcing rods projecting from the edges of the wall panels are overlapped and welded to join all panels into a continuous unit. Plugs of insulation fill the gaps between insulation layers of adjoining slabs. Vertical forms are then butted to the adjoining panels and concrete poured to tie the wall into a complete and solid unit.

Handling of the wall panels is done with a walking crane. Steel channels are bolted to the threaded lift rods in the top of the panels over a wood cushioning member. Panels of 12-ft. in size have additional face reinforcement of steel channels bolted to the panel face to provide extra rigidity to the



IN PHOTOS AND DRAWINGS: 11) Three-quarters inch rods are laid on foundation wall (one shown projecting) before panel is set in place, to support the section. After grout has set, but before it is hard, rods are turned with pipe wrench and pulled out. Grout is then finished off by smoothing with bent pipe. 12) Walking crane with panel ready to lift and place on top of foundation wall. Completed section of plant at left shows attractive finished appearance. 13) After erection of insulated wall panels the top slab (inside face) is blocked up with 2x4 in. blocks until the cement cove is put in at bottom. This is done as safety factor to keep thinner slab from slipping down if tie into outer basic slab is weak. The vertical steel H-beam will be completely covered later by concrete poured to fill the space between wall panel sections. 14) Welder joins projecting ends of reinforcing rods at building corner. Wood sleepers projecting from panel ends are arranged in grid pattern throughout insulation, with sleepers bolted to basic panel slab. Reinforcing mesh of inside face slab is fastened to sleepers on opposite side to tie entire insulated panel together. 15) Four-inch office walls are also precast non-insulated units with door openings formed by steel channel sections cast into panel. This view was taken before outer walls were erected.

D) Reinforcing rods in slab are $\frac{1}{2}$ -in. except for four $\frac{3}{8}$ -in. to which threaded lifting bolts are welded; the steel extends 2 in. at bottom of slab and 8 in. on sides.

panel while it is being tilted upward from its horizontal casting position. By this method panels up to 20x20-ft. 12-in. in total thickness and weighing 20 tons each have been handled without difficulty. The original plywood forms used as a base for casting wall panels are later used in the roof construction, thus providing additional construction economies. The plywood in the roof is covered with 2-in. Cemesto board in 4x8-ft. sheets. Cemesto Board is basically an asbestos product with a vegetable insulation center and has good insulating value. A regular built up roof is placed over the Cemesto board for weather protection.

Forms may be used up to ten times if reasonable care is exercised. Decorative panels and strips may be attached to the form before pouring concrete to provide corresponding decorations in the finished panels.

As part of the Sierra Meat Company's enlargement program, a 65x125-ft. hide building was erected using prebuilt insulated wall sections. After panels were constructed and cured, only about two days were required to raise the walls of the building. This is an example of the speed with which buildings can be erected by this construction method.

An interesting phase of prebuilt construction is found in the reclaimability of wall panels in the event that plant layout should require change. Precast panels in the Sierra plant completed in 1948 were reclaimed without major difficulty when the concern converted to meet government inspection requirements. The cement filler between the precast panels was cut out with pneumatic hammers, the welded reinforcing rods that joined the original panels were severed and units were readily removed to a new position.

The exterior and interior of the Sierra plant present a clean, modern appearance with attractive lines and decorations. Since the original forms used for casting panels are smooth and regular, very little finishing is required on the erected panels. The construction provides 6 in. of reinforced concrete on the outside face of all walls; this meets the conditions set up by various lending and housing authorities and meets fire insurance requirements for lowest rates.

Pre-cast construction methods were also used at the Sierra plant for corral fences, loading ramps and other exterior structures. Corral fences are precast in sections with footings built on the original fence slabs. These fence

(Continued on page 29.)

DUAL FIRING

Gas and oil fired system ends power worries for packer

TO PREVENT MELTING of the oil burner tips the units are swung free of the boiler during the summer gas firing season. The boiler on the right is operational. A study of the Maxon electronically controlled valves and the main feed valves of the two boilers will bring out the difference in their respective positions. Fred Loth, right, chief engineer, makes daily entries in log.



DURING the coal strikes of recent years, limited coal storage capacity seriously hampered operations of The P. Brennan Co., Chicago pork packer. To maintain a safety margin in its fuel supply, the plant had to hold coal in gondolas during these times frequently was of murrage charges on these coal cars unduly increased the cost of steam generation. Moreover, the coal bought during these times frequently was of inferior quality, resulting in an increase in the amount of fuel consumed.

As a result, management of the firm decided to explore the possibility of using other fuels. First, it was decided to investigate use of gas during the summer months when this fuel may be bought at an advantageous rate. An engineering survey showed that the saving in the first season should equal the cost of gas burners and their installation. As a result, two gas-burning units were installed and the company found that its fuel saving in the first season, which amounted to \$7,000,

did completely pay for the installation.

The gas-fired units were installed three years ago. In the summer of 1949, when the outlook for an uninterrupted coal supply looked dim, management decided to switch from coal to oil as an alternative fuel. Experience in the last year has demonstrated the advantages of gas-oil firing.

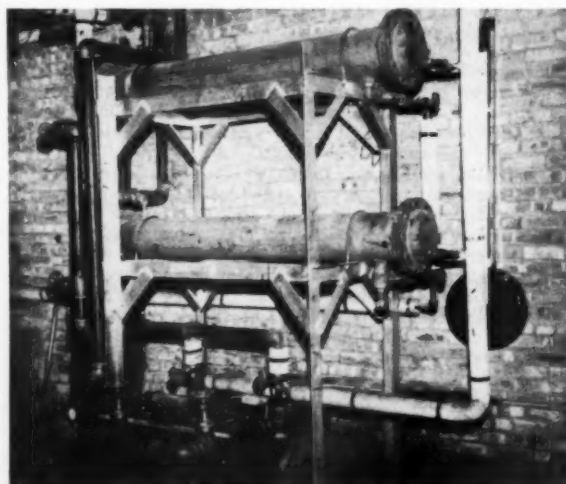
While the cost of oil is slightly higher than that of coal, it is believed that the operating economies gained with the liquid fuel have more than offset the higher first cost. From about November to June in earlier years the plant fired three 250-h.p. boilers to supply the steam needed. With oil-firing only two boilers were necessary during the 1949-1950 winter and spring. From May to October one gas-fired boiler can take care of the steam demand whereas previously it was necessary to run two coal-fired boilers during the summer.

Since one boiler can take care of the load during the summer, each of

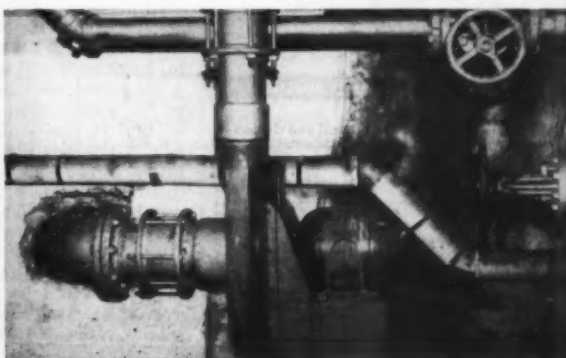
the boilers can be given a thorough overhauling and cleaning during this slack season. Furthermore, it has been found that fewer repairs are needed after a season of oil and gas firing. During the coal firing days it was usually necessary to replace the combustion arch in each of the boilers. Bricks at the bottom of the arch at fire bed level burn out and about \$2,000 would be spent on each of the boilers. The plant has found that fire brick stands up much better under gas and oil firing than when coal is used as fuel.

Less cleaning is required with gas and oil. With coal firing the flues had to be cleaned once a day to free them of fly ash and soot; this job is virtually eliminated when gas is used and need be done only once each fortnight when oil is burned.

When coal was burned in the Brennan steam plant it was necessary to load a car of ashes once a week. This required about ten man hours of labor and, in freezing weather, took much



SHOWN AT LEFT are the two preheaters, each with its own pump. Oil is delivered to the boilers at 190 degs. and kept at 150 in the storage tank by heated oil returned from the burner. Gas pressure booster pump, shown below, compresses the gas entering through the main at lower left and forces it through the boiler feed pipe in center.



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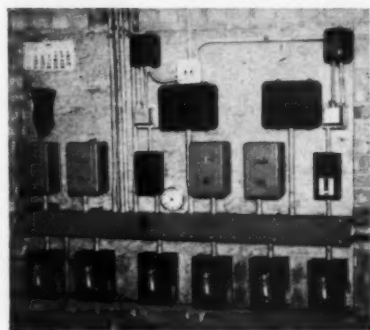
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more time. Moreover, steam was used in moving the ashes from the pits to the ash accumulator and this expense has been eliminated.

Coal firing required the use of two coal passers and additional labor for unloading cars. Management of the plant estimates that 24 man hours of labor were needed to unload a car of coal (more in cold weather). The plant used about five cars of coal a week.

When fired with coal the Brennan boilers produced about 250 h.p., but



THE CONTROL PANEL, which regulates both the oil and gas firing is located in the center of the boiler room on storage protective wall.

with gas are rated at 500 h.p. and with oil slightly under 500 h.p. In this particular installation the use of gas and oil has increased the area in which combustion takes place, since none of it is devoted to preheating the fuel to the combustion stage. Both gas and oil are blown into the boiler and combustion takes place immediately upon entry. The hot gases pass through three banks of water tubes and then into the stack. Tests have shown that with oil and gas firing the stack temperature is held to 450 degs., which is considered excellent for the installation.

Both of the boilers are equipped with modulating equipment which keeps the pressure within plus or minus 5 lbs. of the desired setting. A savings factor frequently overlooked in connection with oil and gas firing is that the boiler responds practically instantaneously to a change in the load.

In place of its coal bin the plant has installed an 18,500-gal. oil storage tank. The tank is enclosed with a 12-in. brick wall and a 12-in. sand filling. A long-stem mercury fuel gauge within the boiler room shows the amount of fuel in the tank; whenever it can hold a truckload, oil is ordered and a three- to four-day margin of safety is thus maintained against inclement weather, etc. (The third coal-fired boiler is maintained in a standby condition with a reserve of coal.)

Oil in the storage tank is maintained at 150 degs. F. by recirculating excess oil from the burners. The oil is also preheated to 190 degs. as it is pumped to the boilers. In cold weather

two pumps are used for this purpose. Each boiler is also equipped with an electrical preheater for raising the oil temperature to 200 degs. This is emergency equipment which is used only in the coldest weather when the regular heating arrangement might fail to keep the oil temperature sufficiently high.

Gas firing is completely automatic and relatively foolproof. Gas comes into the plant in an 8-in. line at 5 lbs. pressure and is boosted to 9 lbs. for firing. Each of the boilers has a Mettler multiple jet entrained gas burner with a ten to one turn down ratio. A modulating unit is interlocked with the burners and controls the butterfly valves on the burners and also the air louvers.

Each boiler has a Maxon positive action gas valve which is coupled to the unit's electronic combustion control. If the pilot light on either boiler should fail, its gas valve immediately comes to a closed and locked position, and a warning horn is sounded. The valve can only be reset manually. The hand-operated feed valve can only be opened if the pilot light is on, forestalling the possibility of an explosion through careless lighting.

The Enterprise oil burner units are also equipped with safety devices which assure troublefree boiler operation.

Robert C. Munnecke, president of the Brennan company, states that the economies achieved through gas-oil firing have more than exceeded expectations.

Propose Study of Surplus Protein Meat Scrap

A conference of representatives of the USDA and ECA was held last week on the problem of the surplus of high protein meat scrap, particularly how ECA could be induced to purchase more of this commodity for export. ECA, represented by Fountain Thompson, is of the opinion that there is an abnormal inventory of meat scrap at this time of year and that the whole rendering industry is in a demoralized price condition. On the other hand, representatives of the Department of Agriculture reported they have information that in many areas meat proteins are in short supply.

It was felt by some attending the meeting that the USDA is without reliable information as to the inventory and has no present machinery for obtaining the information.

As a result of the conference, which was called as the result of an attempt by a representative of the Danish Legation to obtain ECA funds for the purchase of meat scrap to be exported to Denmark, Thompson agreed that ECA would immediately grant the Denmark request. He also said that a committee representing the government and the industry would be appointed to secure inventory information.



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PROCESSING *Methods*

Preparing Cappicola

Cappicola is a spicy pork product which is popular in some localities. A sausage manufacturer writes:

EDITOR THE NATIONAL PROVISIONER: Can you tell us something about the process involved in the manufacture of cappicola? We would like to make a product similar to that consumed in Italian districts.

MEAT AND CURING: For cappicola select 100 lbs. of fresh boneless butts, large and well trimmed. Rub special curing mixture well into each butt, pack them closely in a tierce or bacon curing box, sprinkling cure around and over them. The following curing and seasoning mixture is used for 100 lbs.:

4½ lbs. salt
4 oz. sodium nitrate
1½ lbs. sugar
2 oz. fennel seed
1 lb. 2 oz. cayenne pepper

Ready-to-use commercial curing and seasoning for this product can be bought from seasoning houses specializing in this trade, which insures uniformity of cured product.

Federal inspection regulations provide that boneless pork butts of cappicola shall be cured in a dry-curing mixture containing not less than 4½ lbs. of salt per 100 lbs. of meat for a period of not less than 25 days at a temperature not lower than 36 degs. If curing mixture is applied to butts by process known as churning, a small quantity of pickle may be added. During curing period butts may be overhauled according to any of usual processes of overhauling, including addition of pickle and dry salt if desired.

SECOND SPICING: After meats are taken out of cure and given a superficial washing some processors rub them with following mixture before they are placed in casings:

4½ lbs. salt
1½ lbs. pimentos
12 oz. sugar
1½ lbs. ground pepper pods
4 oz. sodium nitrate

Spicing mixtures already prepared can also be bought for this purpose.

These ingredients are mixed with about 2 gals. of 100 deg. plain pickle and resulting sauce is rubbed over meat. Butts are then stuffed in beef bungs cut 8 in. long, or in corresponding manufactured casings. Only one butt is placed in each casing.

The foreign trade particularly seems to demand outside spicing, which remains between casing and meat when butts are rubbed with the mixture.

After stuffing, use a 4-in. wooden skewer on end of casing. Tie with string, forming a loop hanger around end of casing and just under wooden skewer. Clip skewer off as short as possible. Puncture bungs (but not artificial casings) thoroughly as there is always danger of air pockets between meat and casing when stuffing this product in bungs.

SMOKING: Spread cappicola on hanging racks, making sure that pieces

do not touch, and rinse off with warm water. Hang at room temperature for a few hours so that casing will dry off and reduce steam in smokehouse.

Cappicola produced under federal inspection must be smoked for a period of not less than 30 hours at a temperature not lower than 80 degs. After casings have dried off in smokehouse temperature is raised gradually to 120 degs. and product carried at this temperature until thoroughly dry and of the desired color.

DRYING: Cappicola is then taken to dry room and placed on hanging sections where it will get a good circulation of air as there is no danger of wrinkling and shriveling. There is, however, a great deal of danger from skipper flies in warm weather. Product should be watched carefully during first few days in dry room and if air pockets begin to appear the casing should be punctured with a wooden skewer. Casing will show a white patch where air pockets are forming.

After hanging for about a week, wrap cappicola with twine all around and the entire length. Wrap product tightly and have bindings as close together as possible. Carry in dry room for not less than 20 days at a temperature not lower than 45 degs. When fully dried the strings will become loosened so pieces should be rewrapped before packing for shipment.



PUMPING BUILDS FLAVOR in poultry through use of a technique similar to that employed in the meat industry. George Ellis, poultry processor, is stitching monosodium glutamate in solution into chickens at six or seven points to intensify the flavor. Sales of Red Crest poultry in Miami, Fla., have tripled in the six months since adoption of the pumping method. The Meat Inspection Division recently ruled that monosodium glutamate or hydrolyzed plant protein may be added to the pumping pickle, cover pickle or dry cure mixture for cured meats produced in inspected establishments. (Photo by Ac-Cent, International Minerals & Chemical Corp.)

Quantity Barbecuing In the Smokehouse

A temperature-controlled smokehouse may be used successfully for barbecuing large quantities of meat for a plant opening, producer open house or other celebration, according to Professors R. M. Crown and J. B. Francioni, jr., of Louisiana State University at Baton Rouge. The method is described in the booklet "The Large Quantity Barbecue" by William J. Loeffel, chairman of the department of animal husbandry, University of Nebraska, which was published recently by the National Live Stock and Meat Board, Chicago.

Smokehouse cooking eliminates the preparatory work of digging the pit, preparing the fuel, etc., and also eliminates the hazards of weather.

The procedure recommended is as follows:

1. The meat is boned and cut up into pieces weighing from 4 to 6 lbs. each. The cuts are tied with cord and strung to be hung in the smokehouse.

2. The cuts are soaked overnight in barbecue sauce under refrigeration.

3. The cuts are suspended in the smokehouse so that no two pieces of meat are in contact, and smoked for two hours at 160 degs. F.

4. Following this smoking period, the meat is cooked for six hours at 200 to 240 degs. F. in the smokehouse. During the cooking process, the meat must be basted by swabbing it with barbecue sauce every 30 minutes.

The following barbecue sauce is adequate for 100 to 150 lbs. of meat.

4 lbs. butter
Juice of 4 to 6 lemons, also rinds
1 bottle hot, red pepper sauce
1 gal. tomato ketchup
2 qts. to 1 gal. rich meat stock made from simmering bones
2 lbs. fresh or frozen okra, finely chopped
12 tablespoons prepared mustard
4 lbs. finely chopped or ground onions
4 large sour pickles, finely chopped
4 bottles Worcestershire sauce
2 cloves finely chopped garlic
2 large, green bell peppers, finely chopped
Salt and pepper and other spices to taste.

The onions, peppers, garlic and okra are cooked slowly until tender in 2 qts. of cooking oil. All of the other ingredients are added except the mustard, lemon juice, rinds, and butter. Cook slowly until well done, stirring constantly. The lemon juice, rinds, mustard, and another 2 qts. of oil and 2 lbs. of butter are added just before the sauce is taken from the fire. If 1 gal. of broth is used, the amount of butter may be reduced. The oily part of the sauce which rises to the top is used for basting during the barbecuing process. The remaining 2 lbs. of butter are added to bottom sauce served over the meat.

The following barbecue sauce is one suggested by another authority:

2 small onions
2 tablespoons vinegar
2 tablespoons Worcestershire sauce
1 teaspoon chili powder
¾ cup water
¾ cup ketchup
1 teaspoon salt.

Shred the onions very fine. Mix all ingredients in a heavy skillet. Cover and simmer about 45 minutes. Makes 1 pt. of sauce.



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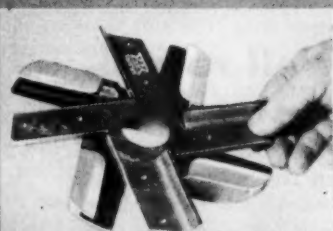
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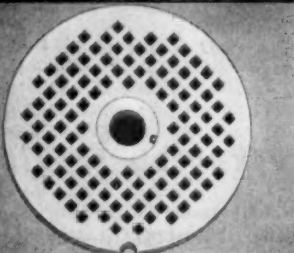
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Swift Can Take Subsidy Case to Emergency Court

NO action has been taken by Swift & Company this week following the decision of the federal Court of Appeals in Chicago on June 22 barring capture by the packer from the Reconstruction Finance Corporation of subsidy payments earned by Swift during the closing days of the OPA (see THE NATIONAL PROVISIONER of June 24, page 11). The ruling reversed the decision of U. S. District Judge Philip L. Sullivan, who last year awarded \$221,862 to Swift, the amount the company claimed was due at the time Office of Price Administration controls ended.

Swift & Company is free to take the case before the Emergency Court of Appeals, according to legal observers.

The case was filed by Swift on June 30, 1947, when it asked for declaratory judgment and other appropriate relief authorized in the Emergency Price Control Act of 1942. The complaint stated that the company had continuously purchased and slaughtered livestock and processed and sold meat products, thus becoming entitled to subsidies for which it had from time to time filed claims and received payment, except for the sum of \$221,862.

However, on March 31, 1947, following the end of price control, the RFC announced (Announcement No. 1) that in order to avoid unjust enrichment of packers, subsidies allocable to the volume of processed meat held in inventory on October 14, 1946, (when price controls on meat ended) should not be paid or, if paid, should be recaptured. Swift's complaint contended that this action was not in conformity with the terms and provisions of the Emergency Control Act of 1942 and was "otherwise unlawful, capricious, arbitrary, void and of no effect" and the firm requested judgment for \$221,862.

Judge Sullivan's ruling on May 21, 1948, contained three major points: 1) That the U. S. District Court, instead of the Emergency Court of Appeals, had jurisdiction of the issue in the case; 2) That RFC was not authorized to impose the conditions contained in Announcement No. 1 and that the announcement itself was not a valid regulation, and 3) That the subsidy under consideration was not a consumer's meat subsidy but a slaughter subsidy.

In December 1948 Judge Sullivan reaffirmed his original opinion. This ruling came as a result of an attempt by the government to reopen the Swift case in federal district court as a result of the Schluderberg-Kurdle Co. vs. RFC decision, which was lost by the packer and denied certiorari by the U. S. Supreme Court. He said that in the Schluderberg case the plaintiff conceded that the livestock slaughter subsidy in question was a meat or consumer's subsidy and not a producer's subsidy, while in the Swift case that was one of the prin-

cial controverted questions, "upon which this court reached a conclusion contrary to the concession made by plaintiff in the Schludenberg case."

RFC appealed the Swift case to the appellate court, charging that the district court had no jurisdiction in complaints arising from the price control act. Two judges of the appellate court, Walter C. Lindley and H. Nathan Swaim, comprised a two to one majority which upheld the RFC and remanded the case to Sullivan for dismissal for want of jurisdiction. They said: "Announcement No. 1 constituted a ruling by the body charged with administration of subsidies that it would not allow or pay subsidies upon slaughtered goods held in inventory on the date of expiration of price control. This was a ruling having the same effect as any other administrative order binding upon the parties until revoked or set aside. It follows inevitably, we think, that, inasmuch as plaintiff brought this suit to set aside and to have held invalid as unlawful and arbitrary an administrative order issued in pursuance of the Emergency Price Control Act and directives authorized thereby, plaintiff sought relief in the wrong forum and by the wrong procedure."

Chief Judge J. Earl Major of the Appeals Court, in a strong dissenting opinion, termed RFC's stand the result of an "afterthought." He said the question of jurisdiction depends on the merits of the case—whether the subsidy related to meat production or processed meat. He asserted the subsidy "clearly falls within the first category."

"The record furnished ample evidence that the position now taken by the RFC was an afterthought to meet the exigencies of a lawsuit," said Major. "At any rate, the RFC paid to Swift more than \$1,300,000 apparently before it became aware that the subsidy was on processed meat and therefore not recoverable on such meat as remained in plaintiff's storage at the expiration of price control."

"To me this is an astounding situation explainable only on the basis that the position which the defendant now takes was conceived long after its liability to the plaintiff had, by its own directive, become definitely established."

The suit, defined as an industry test case, affects some \$8,000,000 in subsidy claims filed by packers throughout the country after price controls expired.

Proposed Test Weighing Method on Defense Sales

A new method for test weighing meat sold to the Department of the Defense was suggested by government officials at a recent conference held in the Office of Quartermaster General. The present system requires that meat be sold f.o.b. destination, that it be test weighed at point of origin and invoice based on origin weight, and then reweighed at destination and invoice adjusted to cover any discrepancies.

Under the proposed method it was

suggested that in order to simplify paper work, the test weight made at destination would allow a reasonable tolerance not to exceed 1 per cent so that it would not be necessary to make so many adjustments in invoices. The government has asked for a six month's test period of this system after which a re-valuation can be made.

Armour Offers ACTH for Sale to 6,572 Hospitals

ACTH was offered this week by Armour and Company to all of the 6,572 hospitals registered by the American Medical Association. F. W. Specht, president of Armour, announced that a

booklet containing a summary of the available clinical data on the new miracle hormone has been prepared and is being sent to the hospitals with a letter stating that the drug is available to "meet all valid requests." It stresses that ACTH should be used cautiously only by physicians who are qualified to employ it.

Armour said that while it is unable to forecast the quantity of ACTH to be produced in the next several months, manufacturing procedures are improving rapidly and the company has a supply of finished product and raw material on hand which it feels will enable it to fill all of the orders which are received from hospitals during the foreseeable future.

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PERSONALITIES

and Events

OF THE WEEK

►K. J. Boelter has been appointed sales manager of the Kansas City plant of Wilson & Co. succeeding W. A. Trigg.

►Dr. Frederic Fenger, a veteran of 44 years of internationally recognized chemical research work in endocrine gland physiology, will retire from his post at the Armour and Company research laboratories on July 1. Dr. Fenger's early work with the thyroid and posterior pituitary hormones resulted in establishment of potency standards and opened the way to their use in medicine. Dr. Fenger, working in cooperation with the then U. S. bureau of health, was first to discover that the iodine content of the thyroid varied with the season in cattle, hogs and sheep and to proceed from that point to fix dosage standards on the iodine content. Dr. Fenger was born in Copenhagen, Denmark, graduated from the

NEW RADIO SHOW

Little Rock Packing Co. has begun sponsoring "The Cisco Kid" on stations KARK, Little Rock and KFFA, Helena, Ark. Signing contract is C. E. Finkbeiner, president of firm, flanked by brothers, Joe (left), secretary-treasurer, and Otto, Jr. (right) vice president. Standing are Elmer C. Bieser, F. W. Ziv Co., and J. F. Haas, radio station KARK.



university there in 1901 and came to this country in 1904. In 1906 he joined Armour and Company's research laboratories.

►An open house beginning at noon and continuing through the afternoon officially opened the new plant of the Vernon Calhoun Packing Co. near Palestine, Tex. The plant has a greater

slaughtering and storage capacity than that of the plant destroyed by fire about a year ago. Calhoun entered the wholesale meat business on a large scale in 1947 after several years experience as a butcher and, from 1941 on, operator of a small meat market. In April 1947 he completed the plant which later burned. At the time of the fire the company was slaughtering about 50 hogs and 50 cattle a day. The present plant can slaughter twice that amount.

►The Chicago Board of Trade has announced the appointment of Anthony G. Allison as director of public relations.

►Oscar Mayer & Co., has leased the plant of the Double "O" Sausage Corp., Chicago, it was announced early this week.

►Bartlow Bros., Inc., Rushville, Ill., which officially opened its new plant recently, is gradually attaining full capacity. The firm slaughters cattle and hogs. The building, 140x130 ft., is of concrete block and ceramic tile construction. A 6-ft. hallway extends from the main entrance through the building. On one side of the hall are the office, shipping room, beef chill room, beef sales cooler and killing floor, while the refinery, sausage kitchen, curing rooms and smokehouses are located on the other side. Styrofoam, manufactured by the Dow Chemical Co., is used for insulation in the seven cooling rooms and the freezer room. This is said to be the first major Styrofoam installation of its type and its efficiency will be observed by the Dow company. It is widely used in homes. The overhead track system of the plant contains 1,500 ft.

►Hugh F. Bell has been elected assistant secretary of John Morrell & Co., Seattle Public Library



NEW PRAGUE POWDER UNIT (at left in photo) of The Griffith Laboratories, Inc., Chicago, was one of the buildings thrown open to visitors at an open house on June 24. The new structure, known as the Prague Powder hotel because all the equipment in it is devoted to salt receiving and brine production and purification for the manufacture of the Griffith cure, is connected with the main plant by a 7-ft. tunnel underneath the tracks. Around a thousand Griffith employees, their families and friends visited the plant during the open house and inspected the facilities for spice purification, seasoning preparation and mixing, the "fusion" production of Prague Powder, the experimental sausage kitchen and meat canning department. Officials of the Griffith company believe that acquainting employees and their families with the firm's activities is a primary step in public relations work through which a much wider circle of people eventually come to know and appreciate the importance of the business. Carroll Griffith is president and treasurer of the firm; F. Willard Griffith is executive vice president and secretary; M. C. Phillips, Harry Gleason and Andrew Maren are vice presidents; Dr. Lloyd A. Hall is chief chemist and R. Nihl Crider is assistant secretary.

by the board of directors. He has also been promoted to assistant general counsel for the company.

►Hygrade Food Products Corp., whose headquarters are at 810 Frelinghuysen ave., Newark, N.J., this week announced the appointment of Alan L. Radcliff as advertising and sales promotion director of the company. The appointment was effective in mid-June. Radcliff was formerly a vice president of Gordon & Rudwick, Inc., New York city advertising agency until he resigned to become associated with the Hygrade company.



A. RADCLIFF

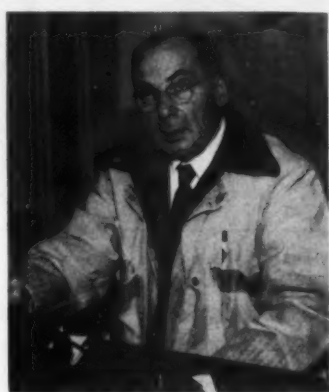
►Sol Morton, president, Meat Industry Suppliers, Chicago, has announced the appointment of Edward Friedman to take over sales in the Rocky Mountain states with headquarters in Denver. George Temmerman will devote his sales activities to the West Coast area with headquarters in Los Angeles.

►Frosty Morn Meats, Inc., new lessee of the Kinston Packing Co.'s federally

inspected plant west of Kinston, N. C., is gradually approaching full-scale operations of 200 hogs and 50 to 60 cattle per day, according to George W. Hobbs, general manager of the plant. Hobbs has announced the appointment of W. F. Snider as sales manager; J. B. Wilder jr., as office manager, and Allen Taylor as chief livestock buyer. Some 50 or 60 former employees of the retiring Gwaltney Packing Co. have already been re-employed by Frosty Morn Meats and an estimated total of 125 or more workers will be employed as soon as full scale operations are launched. Lorenz Neuhooff, president of the firm and operator of four other packing plants in Tennessee and Virginia, is recuperating from a leg operation and has been unable to take part in the opening operations. Hobbs is vice president of the firm as well as general manager.

►Sausage Kitchen, Inc., has been incorporated at Milwaukee, Wis., to manufacture sausage products. Incorporators—Kenneth Gertenbach, Theodore J. Wagner and William S. Krueger—recently established the Gertenbach Co., a wholesale meat firm.

►Promotions of two employees of Armour and Company at St. Joseph, Mo., have been announced. E. P. Larson, head of the plant accounting department, will become a member of the



MAX BERGER, president of the New England Provision Co., Boston, recently received the "Jewish Advocate" award for outstanding effort on behalf of Jewish charities. Berger came to this country as an immigrant from Lithuania at the age of 18 and started to work in Boston as operator of a delicatessen. He later entered the wholesale field and 25 years ago organized the business of which he is president. During these years he was active in Jewish welfare work, organizing the Jewish community center at Everett. On moving to Sharon, Berger continued his work and was primarily responsible for building the Temple Israel there. During the past year he has served as chairman of the Combined Jewish Appeal and of the fund raising committee for the Jewish Theological Seminary of America.



AMI HOLDS REGIONAL MEETING IN MICHIGAN

Members and guests of the American Meat Institute met recently for a "Dutch Treat" luncheon at Lansing, Mich. Those attending were: William H. Hill, Detroit Packing Co.; John S. Anderson and James E. White, Jr., Anderson Packing Co.; L. D. Shoup and A. C. Kirby, Kirby Packing Co.; Marvin J. Blackport, Blackport Packing Co.; Nicholas J. Smith and H. L. MacWilliams, H. A. Smith Packing Plant; Norman Dower, L. A. Henning; Steve Kowalski, Kowalski Sausage Co.; Emil Salay and William Salay, Flint Sausage Works; Harold Peters, R. A. and H. E. Welhener, Peters Sausage Co.; Ted Spencer and Mr. Otis, Spencer Incorporated; Clement P. Eckrich and Joseph Eckrich, Peter Eckrich & Sons; A. S. Popiel, Frank Jaworski Sausage Co.; A. H. Scott and Oliver W. White, Swift & Company; William S. Riley and Walter Messmore, S. Lowenstein & Sons; Chris J. Lindemann, Herrud & Co.; Leo E. Spayde, J. M. Crandell and Merritt Wise, Rosevale Packing Co.; Homer G. Nichols, Jr., and Sterling G. Boyden, Nichols-Foss Packing Co.; C. N. Colling and Herbert F. Poole, Plankinton Packing Co.; A. E. Holz, Armour and Company; Robert Telfer, Telfer Packing Co.; W. C. Seelinger, Millis L. Peet, T. C. Jones, Douglas Peet, R. D. Stearns and Harley D. Peet, Peet Packing Co.; Milen Grinnell, Michigan Farmer; President John A. Hannah, Dr. T. K. Cowden, Don H. Stark, L. J. Bratsler and E. D. Farwell, Michigan State College; W. C. Geagley, Michigan Department of Agriculture, and John C. Milton, H. R. Davison and Merrill O. Maughan of the AMI.

general plant accounting department of Armour's general offices at Chicago. Irwin M. Walton, assistant superintendent of the St. Joseph plant, has been transferred to the Kansas City plant as a member of the superintendent's staff.

►Robert D. Handley, advertising manager, Sylvania Division, American Viscose Corporation, New York, has been elected chairman of the Exhibitors' Advisory Committee of the twentieth National Packaging Exposition, the American Management Association has announced.

►Marion Earley, New York city packinghouse broker, spent several days at Memphis, Tenn., last week visiting with J. A. and M. F. Strauss of the Memphis Packing Co. Mrs. Earley's trip included witnessing the various packing plant operations.

►A \$100,000 packing plant will be erected in Paris, Ill., by Levi Hughes, Harvey Valentine and William Jackson, it was announced recently.

►The Quarter Century Club of John Morrell & Co., Ottumwa, Ia., held a picnic recently honoring 12 members who have more than 50 years in the meat packing business. This group included T. Henry Foster, chairman of the board. The club voted membership to 34 retired employees, bringing total membership to 451. The club was formed in 1946 and at that time the

PUBLIC AUCTION SALE!

UNITED PACKING CO.
EAST GRAND AVE.
SO. SAN FRANCISCO
CALIFORNIA

Friday, July 14 10:00 A. M.
DAYLIGHT TIME



COMPLETE MEAT PACKING PLANT ... To Be Sold Piece by Piece without Limit!

AND 3 DESIRABLE PARCELS OF REAL ESTATE

INCLUDING EQUIPPED FEED MILL (Real Estate Will Be Offered As Outlined Below)

HIGHLIGHTS OF MEAT PACKING MACHINERY AND EQUIPMENT AUCTION • JULY 14, STARTING 10:00 A. M.
Everything Goes Piece by Piece—No Limit or Reserve!

KILL FLOOR EQUIP: Walker-Turner Head Saw; Allbright Lamb Head Splitter; Allbright Beef Head Splitter. All motorized. Also Boss Hog Elevator; Cattle Hoist; (2) Hog Singers; Splitting Saws; Sterilizer Tanks, Inspection Tables; Disposals and scales.

REFRIGERATION SYSTEMS: 1946 Cyclops Ammonia Compressor, 2 cyl. Cyclops 6 ton Ammonia Compressor, 2 cylinder with 25 HP motor. Frick Ammonia Compressor, 6 x 6 with motors and centrifugal pump; York 6 Ton Ammonia Compressor. Also several centrifugal pumps, Cooling Towers; Ammonia Refrigeration Coils; Blowers, etc.

SMOKE ROOM: Lipton Smoke Unit with (2) Tagliabue Automatic Smoke Controls; (5) Steel Smoke Ovens.

SAUSAGE ROOM: John E. Smith Buffalo Chopper with 50 HP motor; Boss Sausage Stuffer with Air Pressure Controls; York Flakice Maker. Also Grinders; Meat Mixers; Smoke Meat Hang Racks; Bacon Holders, Carriers, etc.

CASING ROOM: Boss Casing Machine with F.M. motor. Tripe Umbrella; Liver Tanks, Tripe Washer; Hoists, scales, etc.

REDUCTION WORKS: Rujak Bone Crusher, 27" x 30" with FM 25 HP motor. Steam Jacketed Kettles, Washers, Pumps, etc.

BLOOD DEHYDRATION: Dupps Rujak Dehydrator, steam jacketed, 5 ft. diam. x 14 ft. powered by Westinghouse 30 HP motor. Riveted Steel Blood Pressure Tank, Steam Pressure Pipes, etc.

TALLOW WORKS: (3) Dupps Rujak Rendering Units with motors. (2) Rujak Hydraulic 4000 lb. Presses. Tallow Pumps, Settling Tanks; Grinders, Vibrating Screen and Stackers; 12,000 lb. Tallow Storage Tanks, etc.

BOILER EQUIP: Atlas 90 HP Horizontal Boiler complete with all auxiliaries.

Tremendous Selection of Miscellaneous Equipment and Machinery Necessary to Complete Meat Packing Plant Operation—too detailed to list here. Phone, write, wire for complete illustrated brochure. Plant open for inspection 9 to 4 daily prior to auction!

REAL ESTATE AT AUCTION
FRIDAY, JULY 14 — 1:00 P. M.

PARCEL No. 1

Main Plant Building and Real Estate. Concrete reinforced, irregular shape, basement and 2 stories, frame stucco with offices on 2nd and 3rd story. Reinforced concrete floor except in offices. Floor area 37,820 sq. ft. Cooler Area; 9,429 sq. ft. To be offered as a unit, minus equipment and machinery.

PARCEL No. 2

Feed Mill, Equipment and Land. 42,150 sq. ft. of Bldg. concrete blocks and stone foundation. This will be offered as a unit together with complete Feed Mill Equipment.

PARCEL No. 3

Adjacent Real Estate, including Shop and Horse Barn and 23 x 67 ft. Garage Building. Corrals, Fences, Sheds, Water Lines, etc.

Total Real Estate Area consists of approximately 9.5 acres.

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YOUR MEATS WIN FAVOR THROUGH THEIR FLAVOR

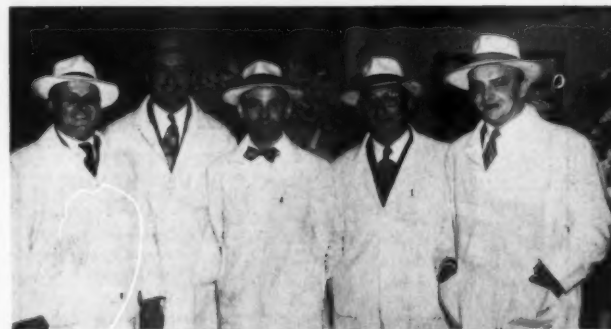


THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.



PRESCO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS



MARHOEFER HOLDS OPEN HOUSE CELEBRATION

Completion of a modern 600 head beef sales cooler, climaxing a five year building program at the Marhoefer Packing Co., Chicago, was the occasion for a gala open house celebration recently. In five years the company has refurbished and renovated what had been an old plant into one of the most modern sausage kitchens in the city.

John Marhoefer, president, and members of his staff played host to nearly 3,000 guests, comprising retailers and their families, industry well wishers and industry suppliers. Conducted tours afforded guests a first hand review of the progress made. Formerly of wood construction, the plant interior is now a combination of concrete, glazed tile and glass block.

Visitors followed the progress of sausage making from beginning to end. They started in the air conditioned offices on the fourth floor, then saw the prepackaging rooms and the holding coolers on the third floor. On the second floor they viewed five stainless steel smokehouses, cooking vats and stuffing equipment. They were conducted through the order assembly room, with its holding bins, and through the sliced bacon and curing departments on the first floor. Refreshments were served and entertainment provided by a five piece German band.

In the top photograph visitors are shown watching a beef cutting demonstration in the new cooler, staged by a representative of the National Live Stock & Meat Board. At left, **Mrs. John H. Marhoefer** helps a youthful guest overcome his shyness as he hesitantly accepts hot dog sandwich. At lower right are **John Hartmeyer**, executive vice president of the Marhoefer firm; **N. L. Chaplicki**, vice president, National Tea Co., and **John H. Marhoefer**. At lower left are **Rudy Dein**, production manager; **Fred Heck**, director; **Joseph Graber**, sales manager; Marhoefer, and **John Seiffhart**, vice president, Frank & Co.

membership was limited to those people then active who had a record of 25 or more years service with the company.

► **R. A. Norris** was recently appointed controller of the Cudahy Packing Co., succeeding **P. H. Mott**, resigned. Norris has been with Cudahy since 1939. He served in the treasurer's division until January of 1946 when he was elected secretary of the company. He continues in that capacity. **C. A. Bastow** has been elected assistant controller of the company. He has been with Cudahy for 27 years. **H. V. Andersen**, who joined Cudahy in 1934, has been elected assistant secretary.

► Several changes have been made in the executive personnel of the **J. S. Hoffman Co., Inc.**, New York city. **R. C. Bourbeau**, formerly sales manager for **F. Goetze, Inc.**, Baltimore,

Md., is now general sales manager of **J. S. Hoffman Co.** **Arthur Weiss** has been appointed assistant sales manager. **Harry Miller**, formerly sales manager, has been appointed assistant to **Sol Salinger**, executive vice president.

► **William G. Somerville**, sales manager of the Albany Packing Division of the **Tobin Packing Co.**, Albany, N. Y., was elected a member of the board of directors of the parent company at a meeting in Fort Dodge, Ia. His election brings the number of Tobin directors to 13. Somerville has been connected with the company and one of its predecessors for 25 years.

► **A. M. Stoeber**, sales training manager of **Swift & Company**, Chicago, was one of a panel of three which discussed "It's Time to Sell," at a meeting of the Chicago Sales Executives Club.

K. J. Maxwell Resigns as Head of Carstens Packing Co.

K. J. Maxwell, president and general manager of the **Carstens Packing Co.**, Tacoma, Wash., voluntarily resigned from his position early in June. He was subsequently elected chairman of the board to succeed **W. Z. Kerr** of Seattle, Wash., who has long been associated with the **Carstens Packing Co.** Maxwell had just completed 38 years with the firm, during which time he served in various capacities from a bookkeeper up to manager of the Spokane operation and then on to the presidency and general managership of the head offices in Tacoma.

E. M. Williams, who has been with Carstens for 30 years, succeeded Maxwell as general manager. **Thomas Carstens**, son of the founder of the business, was elected president of the firm.

KEEBLER *Announces:*

Effective immediately, KEEBLER becomes the exclusive representative in the Chicago area for R. T. RANDALL & CO. The famous RANDALL line of Sausage Machinery and Equipment is known the country over for its high efficiency and low operating cost. This new service is part of the KEEBLER Policy of providing the industry with a central headquarters to facilitate buying. *Submit your equipment problems to KEEBLER for satisfactory and economical solution.*

ENGINEERED ECONOMY

• Established 1930

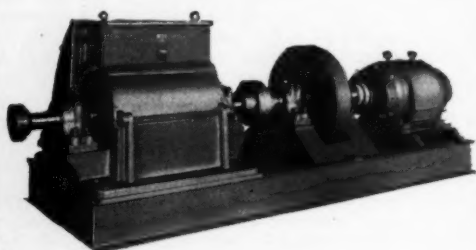
KEEBLER ENGINEERING COMPANY

1910 W. 59th Street

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Your Headquarters for All Packinghouse Machinery, Equipment and Supplies.

M&M MEAT GRINDERS



For the quick and easy reduction of condemned stock, shop fats, bones, and slaughter house offal. Made in 3 types and many sizes . . . one of which will suit your purpose exactly. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for complete information.

MITTS & MERRILL

1001 South Water • SAGINAW, MICHIGAN

STEAM BAKED

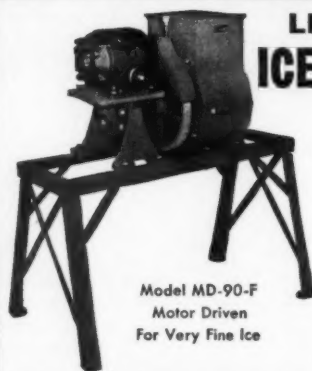
Reliable
TRADE MARK

Corkboard

For Over 25 Years
SHIPMENTS ANYWHERE

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Model MD-90-F
Motor Driven
For Very Fine Ice

LITTLE GIANT ICE BREAKERS

SAVE } TIME
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ICE

A Choice of 12
Motor and Hand
Driven Models

Write for
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MICRON, INC.
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BETTENDORF, IA.

OLD PLANTATION SEASONINGS

For over A Quarter of a Century We Have Sold Blended
Quality Sausage Seasonings Exclusively; Nothing Else.

Our Salesmen will call on request

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

Survey Shows Wide Regional Variations in Demand for Different Canned Meats

A STUDY of the regional variations in the home purchases of canned meat has been published by the Bureau of Advertising, American Newspaper Publishers Association. The meats included in the survey are chili con carne, corned beef, corned beef hash, deviled ham, deviled and potted meat, luncheon meat (12 oz.), spreads, Vienna sausage and chicken products.

The study indicates that there is no "national" market for canned meats, according to the Bureau of Advertising, for "consumers in one region go for one type in a big way, but practically turn thumbs down on others."

In chili con carne, for example, the Mountain and Southwest area topped the nation. But this area ranked tenth and last in consumption of corned beef hash. In deviled ham, the Northeast region consumed almost twice as much as the next highest area; yet it was next to the lowest consumer of chili con carne and substantially under average in Vienna sausage. In deviled and potted meat, the South Central region led all others but was lowest in the consumption of chicken products. In canned meat spreads, New York city consumed more than any one of the nine other U. S. regions. But New York city ranked as the tenth and last region in use of five other canned meats.

The survey divides the country into ten regions, as follows: **Northeast**—New York (except New York city) and the north Atlantic seaboard states, with 10.6 per cent of the nation's population; **East**—Pennsylvania, New Jersey and parts of Virginia and West Virginia, with 11.9 per cent of the population; **Southeast**—Florida, Georgia, North and South Carolina and the rest of the Virginias, with 10.4 per cent; **South Central**—Louisiana, Arkansas, Mississippi, Alabama, Kentucky and Tennessee—9.8 per cent; **East Central**—Ohio and most of Wisconsin and Michigan—10.2 per cent; **Central**—Indiana and Illinois—8.8 per cent; **West Central**—Missouri, Iowa, Minnesota, Kansas, Nebraska and the Dakotas—11.7 per cent; **Mountain and Southwest**—states from Texas to Montana—9.9 per cent; **Pacific**—California, Washington and Oregon—10.8 per cent, and New York city—5.9.

All data in the study are based on projection of purchase rates in homes to total home consumption as determined by Industrial Surveys Co.'s National Consumer Panel, which is based on a diary-type sampling of approximately 5,000 housewives. Only home consumption is measured in the survey, and it is not claimed that the data represent all purchases for a housewife may have forgotten some purchases she made or those made by others.

The data are based on purchases made in the first quarter of 1949.

Chili Con Carne: The Mountain and Southwest area purchased 29 per cent;

Pacific, 17 per cent; South Central, 14.9 per cent; West Central, 13.8 per cent, and Central, 10.4 per cent. Whereas families in the United States purchased an average of 17 cases of this product per 1,000 families, 50 cases per 1,000 families were bought in the Mountain and Southwest, 27 in the Pacific and 26 in the South Central.

Corned Beef: The Southeast was slightly in the lead, with 16.3 per cent of the total purchased; Northeast, 15.9

per cent; Pacific, 15.4 per cent; East Central, 14 per cent, and East, 12 per cent. The average amount purchased was 13 cases per 1,000 families, while families in the Southeast purchased 21; in the Northeast, 20, and in the Pacific, 19.

Corned Beef Hash: The Northeast was ahead on this product, buying 21.1 per cent (39 cases per 1,000 families); the East bought 13.6 per cent (22 cases); the Pacific, 10.8 per cent (19 cases); the Southeast, 10.3 per cent, and the East Central, 10 per cent. The U. S. average was 19 cases per 1,000 families.

Deviled Ham. The Northeast led with

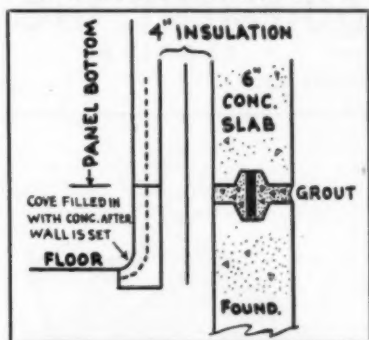
Precast Construction at Sierra Meat Co.

(Continued from page 14.)

sections are set in levelled trenches and bolted together to form a unit.

The low cost of the construction method used by the Sierra company, and the permanence and appearance of the finished building, would indicate that the construction principles used warrant serious consideration and possible use by others in the industry. Quick-setting cement is employed in concrete and all concrete is a one

Officials of the Sierra Meat Company are Fred Homan, president, Harry Baker, secretary, and Harvey Martignoni, vice president. The concern started in business in October, 1948, and confines its operations largely to slaughtering on consignment. Harry Baker has been in the meat business for 35 years and is in charge of the plant coolers. Harvey Martignoni is in charge of selling operations and works



IN PHOTOS AND DRAWINGS: 16) President Fred Homan, on ladder, watches as precast panel to form upper wall of killing floor is lowered into place on top of lower section. Grout is placed on lower panel before upper panel is set; this aids in joining panels into continuous wall section. Reinforcing rods project 2 in. from bottom of upper panel and key into groove in lower panel for extra rigidity. 17) Large wall panel, including two windows with steel sash cast as integral part of panel, being set in place to form part of killing floor wall.

E) This section shows junction of insulated panel with foundation. Reinforcing rods projecting from slab bottom key into groove in top of foundation. Grout fills the grooves in panel and foundation. On inside, 2-in. welded steel mesh in top slab extends on sides and bottom for column (see Diagram B) and cove tie-in. The cove is filled with concrete.

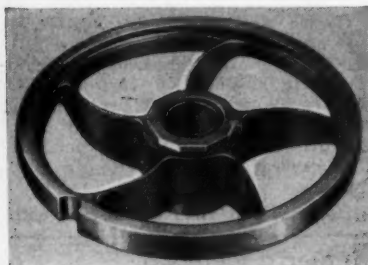
to six mix. The panels are cured for a minimum of seven days. In freezing weather, calcium chloride in the proportion of 2-lbs. to one sack of cement was used to prevent freezing and panels were also covered with sawdust for additional protection.



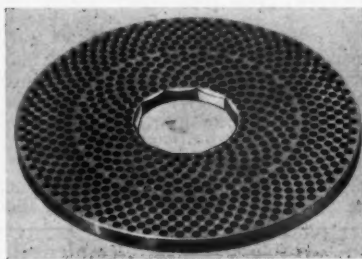
with Baker in handling plant operations. Fred Homan has been in charge of all building activities, and is responsible for handling company records and general office functions. All three individuals work together closely in carrying on the concern's business.

STAINLESS STEEL GRINDER PLATES

✓ REVOLUTIONARY DESIGN . . . JUST SLIP THEM ON OR OFF!



STAINLESS STEEL ADAPTER



STAINLESS STEEL "SLIP-ON" PLATE

Revolutionary new departure in Grinder Plate design! These sensational new plates are only half as thick as conventional plates, thus greatly reducing friction and resulting in cooler cutting. They cut faster and cut better quality! Adapter holds feed screw in perfect alignment. All refill plates are reversible for double life! Plates and adapters are made of stainless steel . . . easy to clean . . . sanitary!

WRITE FOR NEW LOWER PRICES:

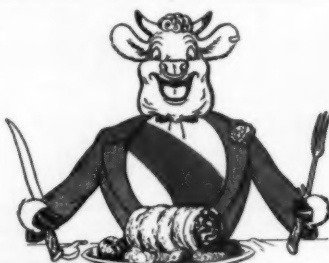
MEAT PACKERS EQUIPMENT, INC.

MELBOURNE

FLORIDA

(NOTE OUR NEW LOCATION)

dressing
for
dinner in...



PIN-TITE

(Reg. U. S. Pat. Office)

REINFORCED SHROUD CLOTHS



PIN-TITE pulls tight and pins tight.

PIN-TITE bleaches white and marbleizes.

PIN-TITE!

the cloth with the bold red stripe

by the makers of
**Form Best
Full-Length
Stockinettes**

Cincinnati Cotton Products
COMPANY
Cincinnati 14, Ohio

28.2 per cent (27 cases); Pacific, 17.1 per cent (16 cases), and South Central, 10.4 per cent (11 cases). The national average was 10 cases per 1,000 families.

Deviled and Potted Meat: The South Central was slightly ahead with 20.3 per cent of the total (42 cases); the Southeast was second with 19.8 per cent (39 cases); Mountain and Southwest, 13 per cent (27 cases); Pacific, 12.5 per cent (23 cases) and West Central, 10.2 per cent (16 cases). The nation's average was 20 cases.

Luncheon Meat: Except for New York city which was low, purchases of this item were more nearly the same throughout the country than of other canned meats. The Pacific area led with 14.1 per cent; Mountain and Southwest, 13.5 per cent; East, 13.2 per cent; Northeast, 12.7 per cent; Southeast, 10.5 per cent. The average amount purchased was 38 cases per 1,000 families.

Spreads: New York city, with 18.5 per cent (10.9 cases) was far ahead of other areas. Northeast, 13.4 per cent (4.4 cases) was second and Mountain and Southwest, 12.6 per cent (4.4 cases), was third. On the average, 3.5 cases per 1,000 families were purchased.

Vienna Sausage. This product presented a lopsided consumption pattern, with three regions accounting for 68 per cent of total sales: Southeast, 23.7 per cent (54 cases); South Central, 22.5 per cent (55 cases), and Mountain and Southwest, 21.7 per cent (52 cases). The average for the country was 24 cases per 1,000 families.

Detailed figures on all aspects of the study are available on request from the Bureau of Advertising, 570 Lexington ave., New York 22.

Will Honor 50-Year Men at AMI Convention

Fifty-year veterans of the meat packing industry will be presented with gold service awards at the American Meat Institute's annual meeting this fall. The ceremony will take place Tuesday, October 3, at 10 a.m. in the grand ballroom of the Palmer House in Chicago. A breakfast get-together is being planned for all veterans present.

Twenty-five year service emblems will be sent to member companies for presentation to eligible employees as soon as possible after the meeting.

The Institute has asked that all packers send names of employees eligible for 50- or 25-year service emblems. Biographical data, information on record of service and a photograph should be included with names of 50-year veterans.

An official directory containing a list of the companies having hospitality rooms and/or exhibits at the 1950 annual meeting of the American Meat Institute will be published about a month before the convention, to be held late in September. June 30 is the deadline date for copy material to be included and there is no financial obligation to any firm listed.

The directory will be of a convenient size to fit into an inside coat pocket.

NEW TRADE LITERATURE

Packinghouse Equipment (NL 14): Supply Catalog No. 75, with cover handsomely done in four colors, contains 70 pages of detailed and illustrated information on meat processing equipment from large machinery down to the smallest, but necessary items.—Koch Supplies.

Cellulose Casings for Smoked Meats (NL 15): New 12-page brochure tells method of preparing smoked picnics, smoked butts, smoked ham, both with bone in and boneless, stuffed in cellulose casings. Information is also offered for preparing Canadian style bacon and smoked beef tongue.—Transparent Package Co.

Stainless Steel Maintenance (NL 16): How to care for stainless steel equipment used in packinghouses and realize savings in maintenance upkeep is the subject of an attractive 2-color brochure.—Armco Steel Corporation.

Grease Interception (NL 17): Complete data on grease interception, including a selection chart, selection formula, flow control data and typical installation diagrams, is available in a new manual. The manual is said to be especially helpful to packers who have the problem of greases, fats and oils present in waste water.—Josam Manufacturing Co.

Fine Screen Strainers (NL 18): Prevention of rust, scale and dirt in steam equipment is accomplished with a line of fine screen screwed and flanged strainers. The strainers are installed close to and ahead of steam traps, reducing valves and other pipeline equipment. A new 2-color bulletin gives full data on these strainers and their application.—Yarnall-Waring Co.

Floor Matting (NL 19): Three new catalog sections on different types of matting have recently been made available. Data and specifications are included on the following types of matting: corrugated, spike resisting, multi-lining, fiberized counterway matting, Durotred matting, sponge-back corrugated and Koroseal matting.—B. F. Goodrich Co.

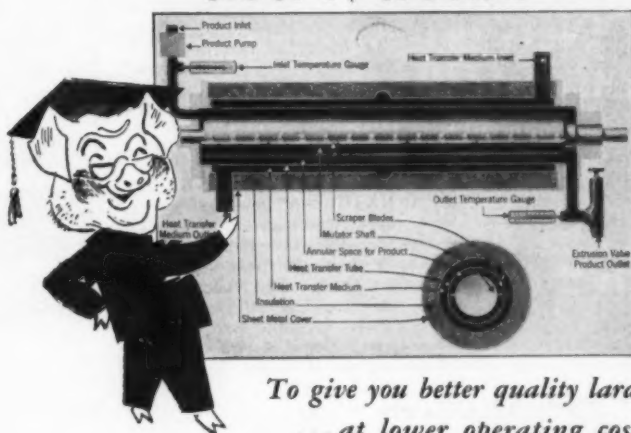
Calcium Chloride Brine (NL 20): Information on testing brine strength, ammonia leakage, pH testing, corrosion, inhibitors, correcting for acidity and alkalinity is offered in a brochure called Brief RB-1. Included is a chart which tells how much flake calcium chloride is needed for making up a new brine or strengthening an old one.—Calcium Chloride Association.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (7-1-50).

Name
City
Street

Prof. Hogg's LARD POINTERS

HOW IT WORKS



*To give you better quality lard
... at lower operating cost*

VOTATOR LARD CHILLING APPARATUS OPERATES on the principle that the most efficient heat transfer job is done when there is a high ratio of heat transfer surface to the film of material being processed.

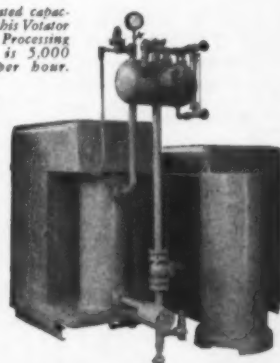
The hot oil is pumped through a passage where it contacts the heat transfer surface. Revolving scraper blades agitate the material and constantly expose a clean contact surface. As the material passes through the unit it is chilled and plasticized. The complete transition, from hot oil to lard, ready for packaging, requires only seconds.

Because this Votator chiller unit accommodates a continuous flow of oil, a high rate of production

is attained with small use of floor space... Because the processing takes place in a completely enclosed system, chances for contamination are eliminated... Because the process from start to finish is under precise mechanical control, many man-hours are saved. Only part-time attendance is required.

The finished product is a uniformly smooth, creamy-textured lard—the kind that's in demand by housewives everywhere. There is a Votator lard chiller to meet your production schedule. Write for more information.

The rated capacity of this Votator Lard Processing Unit is 5,000 lbs. per hour.



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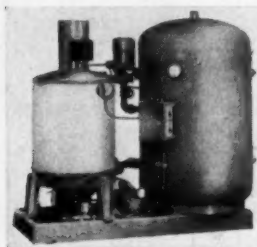
THE GIRDLER CORPORATION, VOTATOR DIVISION
LOUISVILLE 1, KENTUCKY

District Offices:

150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4
Twenty-Two Marietta Bldg., Atlanta, Ga.

NEW EQUIPMENT *and Supplies*

INDUSTRIAL WATER HEATER—A new industrial water heater, with a capacity of 600 gal. per hour at 80 deg. F. temperature rise, has been announced by the Clayton



Manufacturing Co., El Monte, Calif. Utilizing a high velocity, forced circulation principle, the heater has a guaranteed thermal efficiency of 75 per cent. It can be either oil or gas fired. All controls are fully automatic, including a high temperature safety cut-off. Simultaneous delivery of hot water at two different temperatures is obtained by means of a special blending assembly. The water heater requires floor space of five by three feet. The 140 gal., fully insulated storage tank is an integral part of the unit. No erection equipment is necessary.

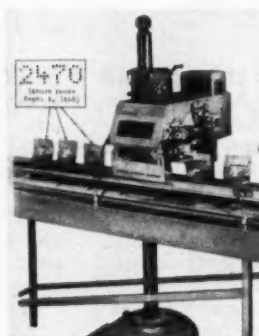
DRY ICE BUNKER LOADS FROM REAR—Designed to permit re-icing with dry ice without shifting a truck's load, a new



ice bunker developed by Foster-Built Bunkers, Inc., Chicago, is said to be highly suited for vehicles on the highway for 50 hours or more at a stretch. Since the unit is mounted at the rear of the truck, with the

fan pushing the air toward the front, refilling formerly could only be accomplished inside the vehicle by loading from the end opposite the fan. Now, the fan has been mounted on a hinged panel that opens up for rear loading.

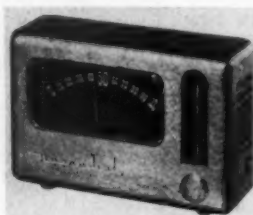
CODE-DATING PERFORATOR—A new self-powered automatic photoelectric code-dating perforator for use with heat seal and wrapping and packaging machines of all types is made by American Perforator Co., Chicago. Counting as it codes, this ma-



chine will perforate up to 150 bags per minute on a production line basis, making the perforation on the heat sealed portion only. A standard date or a code date as well as batch and control numbers can be set up at will. Called the Model 700, this unit comes mounted on a pedestal stand of the drill press type. The perforator can be raised or lowered at will, or tilted to different degrees, depending on the machinery to which it is adapted.

In cases where it is impossible to use a photoelectric or attachment type perforator, the dating can be done by means of a hand, foot or electrically operated perforator prior to the packaging process. The average perforator will penetrate 15 to 20 sheets in a single bite. Even an inexperienced operator can perforate 10,000 to 20,000 labels or wrappers per hour with these machines, according to the maker.

HUMIDITY, TEMPERATURE INDICATOR—The Abbeon Supply Co., New York City, distributors for the Friez Instruments of the Bendix Aviation Corp., announces production of a



new direct reading humidity and temperature indicator. Called the Hygro dial, the instrument shows at a glance the relative humidity and temperature of the air to which it is exposed. The humidity scale is graduated into 10 equal divisions from 0 to 100 per cent. This new indicator, which can be set on a table or wall-mounted, is said to be highly accurate and maintain its calibration.

QUICK DRYING FLOOR COATING—To speed the coating of concrete floors, the Wilbur & Williams Co., Boston, Mass., has produced a quick drying Vinyl coating. Most floor preparations take several days to harden; however, with the new coating floors can be in use after about six hours. A traffic primer is applied first. Then, after four hours the Vinyl clear coat can be applied and traffic resumed in two hours. The coating is said to resist traffic wear, animal fats, oils, greases and most chemicals.

RUST-PROOF GRAVITY CONVEYOR—A light weight aluminum gravity conveyor is being produced by the Rapids-Standard Co., Inc. of Grand Rapids, Mich. The new aluminum models are adapted to outdoor installation and, the maker claims, will not rust or corrode. These sections can be connected directly to other power belt and gravity conveyors, permitting use with existing lines.

They are manufactured in five, eight, and ten-foot sections and are 12 and 18 in. wide. The rollers project 3/8 in. above side channel frame, permitting movement of wide products. A choice of four roller spacings is offered. The weight of a five-foot section with a 12 in. width is only 27 lbs., yet it will support over half a ton.

VIBRATING FEEDERS AND CONVEYORS—Known as the Free-Flow feeders and conveyors, this line is of the mechanical vibration type, having a positive action said to insure a uniform conveying speed regardless of load. Also, the units feature a patented balanced pendulum construction so that the action and reaction are



in the machine itself and are not transmitted to the building. The maker, Free-Flow Co., Hollywood, Calif., advises that the Free-Flow can be made in any length using a single drive. Hot or cold materials of any size or shape can be conveyed horizontally, around corners and up inclines.

RUST REMOVER FOR MEAT EQUIPMENT—Rust-I-Cide, a non-toxic product, is reportedly being used successfully in several packinghouses to remove rust from meat hooks and similar equipment that come directly in contact with meats. Parts are soaked overnight in the product and then rinsed in clean water. The rust remover is made by Rusticide Products Co., Cleveland, Ohio.

FLASHES ON SUPPLIERS

CHASE BAG COMPANY: J. P. Widlar, manager of this Chicago firm's Denver sales office, has been named sales manager of the Kansas City branch territory. The assignment was announced by R. N. Conners, vice president and general sales manager. Although the Denver office will continue under Widlar's supervision, his headquarters will be in Kansas City where Chase has maintained a bag manufacturing plant since 1863.

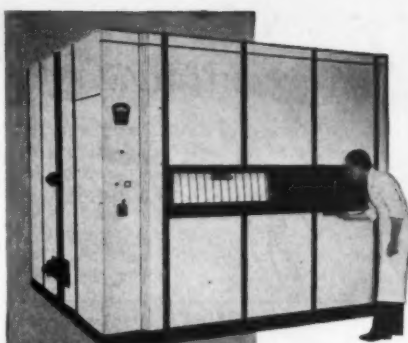
DIAMOND ALKALI COMPANY: John W. Mantz, for the past two years industrial relations manager at Diamond Alkali's Painesville, O., plant, has been promoted to the newly created position of assistant general manager of the plant, according to M. O. Kirp, general manager. Mantz, who has been associated with the alkali industry for 22 years, will be succeeded by C. R. Brown, formerly director of industrial relations of the National Enameling and Stamping Co., Milwaukee, Wis.

CRANE COMPANY: H. D. Gibson, branch manager at Norfolk, Va., has been promoted to manager of the Richmond branch, succeeding W. O. Brown. Brown has been advanced to manager of the plumbing department, general office, Chicago. G. B. Batchelor, formerly manager at Roanoke, Va., has been named manager at Norfolk, and P. J. Sineath, jr., salesman at Greensboro, N. C., has become manager at the Roanoke office.

KEWANEE BOILER CORP.: W. B. Russell has been elected president of this Kewanee, Ill. firm, succeeding the late R. B. Dickson. Russell, who has been vice president since 1945, also was elected a director of the corporation.

CONTINENTAL CAN CO.: The Canco board of directors has announced five top management promotions as a further step in the company's policy to decentralize responsibility for operations within the domestic metal container and crown cap divisions. T. C. Fogarty, formerly vice president in charge of sales, has been appointed executive vice president, metal division. Promoted to the newly created posts of division vice presidents are Reuben L. Perin (Eastern division), formerly general sales manager; William M. Cameron (Central division), formerly Central division sales manager, and Sherlock McKewen (Pacific division), formerly secretary and treasurer. Loren R. Dodson, who was assistant secretary and assistant treasurer, has been named secretary and treasurer.

KOLD-HOLD MANUFACTURING CO.: Bernard M. Packtor, sales engineer in the refrigeration and air conditioning fields, has been named sales representative for this Lansing, Mich., firm and will serve the northeastern states with headquarters in New Haven, Connecticut.



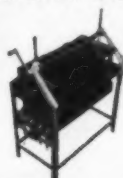
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- All-steel and Aluminum Construction
- Thermostatic Heat Control
- Safety Burners
- Rustproof, Acid-proof Interiors
- Stabilized Shelves
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Specify Advance Ovens and watch your loaf business profits grow. Efficient automatic controls, safety burners, and thermostatic heat controls assure superior products of finer appearance and flavor. Ruggedly constructed and oven-gineered for years of trouble-free service. Available in a variety of models and capacities . . . porcelain, aluminum, or stainless steel exteriors. Install Advance and get the best. Write today for details.



ADVANCE DIP TANKS . . .

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking of shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

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...pas plus fin que tous les autres **



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YOU CAN'T FOOL MANY
OF THE PEOPLE
MUCH OF THE TIME**

Francois, duc de la Rochefoucauld (1613-1680), was nobody's fool by a long shot and consistently bet on the Real Thing to win widest popular appeal.

Everybody Goes For The Real Thing ... U-cop-co's Pure Food Value Insures Your Products Appeal

Beyond compare—good color and sparkling clarity—with a firm jelly that holds its shape. Such quality characteristics give your finished jellied meat specialty items added eye appeal—real consumer acceptance.

1. Odorless—neutral taste.
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3. Balanced jell strength.
4. Maximum water absorption.
5. Ready solubility.
6. Absolute uniformity, barrel after barrel.

Made with care by Gelatine folk who possess the know-how.

U-cop-co Pure Food Gelatines are "tailor-made" to suit individual needs. Let us discuss in detail *your* particular pure food gelatine problems. There is a U-cop-co Pure Food Gelatine to solve them to a T. Why not call us in *today*?

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U-cop-co
Gelatine

ANOTHER WILSON QUALITY PRODUCT

Inspected Cattle Production Up 7% in Week While Hog Kill Remains Static

MEAT production under federal inspection for the week ended June 24 totaled 284,000,000 lbs., according to the U. S. Department of Agriculture. There was some increase over the preceding week in cattle slaughter, which was partly offset by a slight drop in hog slaughter. Production was up 2

ing week and 115,000 last year. Output of inspected veal for the three weeks under comparison was 13,300,000, 12,800,000 and 13,200,000 lbs., in the above mentioned order.

Hog slaughter of 919,000 head was 1 per cent below 930,000 for the preceding week, but 4 per cent above 846,000

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended June 24, 1950—with comparisons²

Week ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat prod.	Total lard prod.
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.		
	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	mil. lb.	mil. lb.
June 24, 1950.....	241	128.2	112	13.3	919	133.3	229	9.6	284.4	84.8
June 17, 1950.....	226	121.6	110	12.8	930	134.8	221	9.3	278.5	84.0
June 25, 1949.....	233	124.4	113	13.2	846	128.0	192	7.0	273.5	84.0

AVERAGE WEIGHTS (LBS.)

Week ended	Cattle		Calves		Hogs		Sheep and lambs		Lard yield per 100 lb.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
June 17, 1950.....	967	532	214	119	200	145	90	42	14.6
June 10, 1950.....	974	538	209	116	257	145	91	42	14.2
June 25, 1949.....	971	534	204	115	272	151	80	41	14.8

¹1950 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

per cent from the 279,000,000 lbs. for the preceding week and was 4 per cent above 273,000,000 lbs. for the comparable week in 1949.

Cattle slaughter of 241,000 head was 7 per cent above 226,000 for the preceding week and 3 per cent above 233,000 for the corresponding week last year. Beef production was 128,000,000 lbs., compared with 122,000,000 lbs. for the preceding week and 124,000,000 lbs. a year ago.

Calf slaughter was 112,000 head, compared with 110,000 for the preced-

ing week and 115,000 last year. Production of pork was 133,000,000 lbs., compared with 135,000,000 for the preceding week and 128,000,000 last year. Lard production was 34,800,000 lbs., compared with 34,000,000 for the preceding week and 34,000,000 last year.

Sheep and lamb slaughter was 229,000 head, compared with 221,000 head for the preceding week and 192,000 last year. Production of lamb and mutton for the three weeks under comparison amounted to 9,600,000, 9,300,000 and 7,900,000 lbs., respectively.

MIXED CUTTING RESULTS IN HIGHER PORK AND HOG MARKETS

(Chicago costs and credits, first three days of week.)

There was some improvement noted in the cutting margins of light and medium weight hogs this week since pork products were generally sold at higher levels and although the cost of these live hogs also increased, it did not advance as rapidly as pork prices.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	per cwt.	Value		Pct. live wt.	Price per lb.	per cwt.	Value		Pct. live wt.	Price per lb.	per cwt.	Value	
			fin.	yield				fin.	yield				fin.	yield
Skinned hams	12.6	48.6	\$ 6.12	\$ 8.80	12.6	48.6	\$ 6.12	\$ 8.60	12.9	48.5	\$ 6.26	\$ 8.78		
Picnics	5.6	31.3	1.76	2.54	5.5	32.1	1.66	2.52	5.3	28.6	1.52	2.12		
Boston butts	4.2	37.5	1.58	2.28	4.1	37.0	1.52	2.15	4.1	35.0	1.44	2.00		
Loins (blade in)	10.1	44.5	4.49	6.50	9.8	41.3	4.05	5.74	9.6	32.6	3.13	4.37		
Bellies, S. P.	11.0	30.2	3.33	4.80	9.5	30.2	2.87	4.07	2.0	25.9	1.01	1.42		
Bellies, D. S.					2.1	20.0	.42	.60	8.6	20.0	1.71	2.40		
Fat backs					3.2	8.5	.27	.38	4.6	9.6	.44	.61		
Plates and joints	2.9	11.5	.35	.47	2.0	11.5	.35	.47	3.4	11.5	.39	.55		
Raw leaf	2.3	8.9	.21	.28	2.2	8.9	.30	.28	2.2	8.9	.29	.28		
P. S. lard, rend. wt.	13.9	9.8	1.37	1.95	12.3	9.8	1.21	1.70	10.4	8.9	1.02	1.42		
Spareribs	1.6	35.8	.51	.81	1.6	25.5	.41	.59	1.6	17.3	.28	.38		
Regular trimmings	3.3	16.5	.54	.78	3.1	16.5	.51	.69	2.9	16.5	.48	.68		
Feet, tails, etc.	2.0	9.1	.18	.25	2.0	9.1	.18	.25	2.0	9.1	.18	.25		
Offal & misc.			.65	.94			.65	.92			.65	.91		
Total yield & value	69.5		\$21.13	\$30.40	71.0		\$20.42	\$28.76	71.5		\$18.71	\$26.17		
		Per cwt. alive					Per cwt. alive					Per cwt. alive		
Cost of hogs		\$20.48	Per cwt.		Cost of hogs		\$20.39	Per cwt.		Cost of hogs		\$19.83	Per cwt.	
Condemnation loss		.30	fin.		Condemnation loss		.30	fin.		Condemnation loss		.30	fin.	
Handling and overhead		.95	yield		Handling and overhead		.83	yield		Handling and overhead		.75	yield	
TOTAL COST PER CWT.		\$21.53	\$30.97		TOTAL COST PER CWT.		\$21.32	\$30.68		TOTAL COST PER CWT.		\$20.68	\$28.92	
TOTAL VALUE		21.13	30.40		TOTAL VALUE		20.42	28.76		TOTAL VALUE		18.71	26.17	
Cutting margin		—\$.40	—\$.57		Cutting margin		—\$.90	—\$ 1.27		Cutting margin		—\$ 1.97	—\$ 2.75	
Margin last week		.49	.70		Margin last week		.95	1.34		Margin last week		1.82	2.54	

June 1 Cooler Space Below Average Occupancy on Date

The two-point increase registered during May halted the seasonal decline in cooler occupancy, according to the U. S. Department of Agriculture. On June 1 public cooler space was 56 per cent filled and, although well below the average June 1 occupancy, it was 6 points above a year earlier. This increase marked the beginning of an upward cycle which generally lasts till late fall. Based on previous performance cooler occupancy should increase by two points during June.

Freezer space utilization at 64 per cent was down three points from a month earlier. This occupancy was also six points below average but five points above the June level of 1949. June 1 occupancy was probably the seasonal low, and from now until the end of the year there should be a gradual increase in freezer utilization. Public freezer occupancy may be up three points during June.

Meat in Nutrition

The significance and reasons behind research work being done on meat in human nutrition by the division of biochemistry and nutrition of the American Meat Institute Foundation are discussed in non-technical language by H. A. Armstrong and B. S. Schweigert of the AMIF staff in Circular No. 1.

The circular points out that there is no simple answer to the question, "What is good nutrition?" but reports that the Foundation is continuing nutritional studies on such subjects as the amino acid content of various classes of meat; B-vitamin content of prepared meats; Vitamin B₁₂ and the animal protein factor; ability of muscle tissue to metabolize carbohydrate derivatives for release of energy; interrelation of nutrients, and effect of differences in diet on protein or amino acid composition of tissues.

CORN-HOG RATIO

During the week ended June 24, the corn-hog ratio at Chicago for barrows and gilts remained steady with the previous week at 13.2. This ratio was not as favorable as the 15.2 ratio recorded for the week ended June 25, 1949, however. The three ratios were based on No. 3 yellow corn selling for \$1.485, \$1.464 and \$1.368 per bu., respectively. Barrows and gilts sold for \$19.65 per cwt. during the week of June 24, \$19.26 during the week of June 17 and \$20.75 for the week ended June 25, 1949.

CHICAGO PROV. SHIPMENTS

Chicago provision shipments by rail for the week ended June 24 were:

	Week June 24	Previous week	Cor. wk. 1949
Cured meats, pounds	18,865,000	16,876,000	19,105,000
Fresh meats, pounds	28,294,000	31,862,000	33,358,000
Lard, pounds	3,333,000	3,205,000	12,907,000

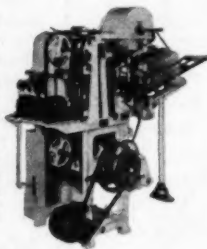
Hi-Speed LARD PACKAGING At Its Best

You will know you have the finest carton packing equipment available when you package your lard or shortening with the new Peters Hi-Speed Senior Carton Forming and Lining Machine equipped with NWA Type Automatic Carton and Liner Feeding Device.

Several of these machines have been installed in the plants of well known lard and shortening producers. They are well satisfied with the hi-speed, rugged construction and efficient operation of these modern packaging machines.

If you would like to cut your packaging costs and increase your production, investigate the merits of this new hi-speed automatic carton packaging machine.

Write today, we will be happy to send you complete details.



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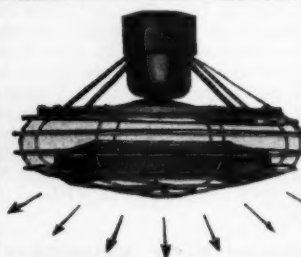
SHEEP } SAUSAGE
HOG } CASINGS
BEEF }

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THE *Reco* Fly Chaser Fan

Solves the fly pest problem. When installed at entrances, shipping platforms and conveyor openings blows a volume of air downward which flies don't pass through. Avoids necessity of fly sprays.

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MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.c.l. prices)	
June 28, 1950	
Native steers—	per lb.
Choice, 600/800	47 1/2 @ 48 1/2
Good, 500/700	47 1/2 @ 47 1/2
Good, 700/900	48 1/2 @ 49 1/2
Commercial, 500/700	45 1/2 @ 46 1/2
Utility, 400 up	36 1/2
Commercial cows, 500/800	38 @ 39
Can. & Cut. cows, north,	35 1/2
350/up	36 1/2
Bologna bulls, 600/up	39 1/2 @ 39 3/4

STEER BEEF CUTS

500/800 lb. Carcasses (L.c.l. prices)	
Choice:	
Hinds & ribs	55 1/2 @ 58
Round	52 @ 56
Loins, trimmed	81 @ 85
Loins & ribs (sets)	75 @ 79
Forequarters	41 @ 43
Backs	44 @ 47
Chucks, square cut	43 @ 46
Ribs	63 @ 68
Briskets	40 @ 42
Navels	18 @ 22
Good:	
Hinds & ribs	53 @ 56
Round	52 @ 56
Loins, trimmed	75 @ 78
Loins & ribs (sets)	68 @ 71
Forequarters	39 1/2 @ 41 1/2
Backs	44 @ 46
Chucks, square cut	43 @ 46
Ribs	63 @ 68
Briskets	40 @ 42
Navels	18 @ 22
Plates	27 @ 29
Hind shanks	28 1/2 @ 31
Pork shanks	28 1/2 @ 31
Bull tenderloins, 5/up	1.07 @ 1.09
Cow tenderloins, 5/up	1.07 @ 1.09

BEEF PRODUCTS

(L.c.l. prices)	
Tongues, No. 1, 3/up	@ 32
Tongues, No. 2, 3/up	@ 28
fresh or frozen	21 @ 24
Brains	6 1/2 @ 7
Hearts	28 1/2 @ 29
Livers, selected	52 @ 53 1/2
Livers, regular	48 1/2 @ 49 1/2
Tripe, scalded	13
Tripe, cooked	18 1/2 @ 19
Kidneys	10 @ 11
Lips, scalded	15 @ 16 1/2
Lips, unscalded	13 1/2
Lungs	8 @ 8 1/2
Melts	8 @ 8 1/2
Udders	6 @ 6 1/2

BEEF HAM SETS

(L.c.l. prices)	
Knuckles, 8 lbs. up, bone in	58 1/2
Inside, 12 lbs. up	59 1/2
Outsides, 8 lbs. up	54

FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	36 @ 38 1/2
Veal breads, under 6 oz.	77 @ 80
6 to 12 oz.	81 @ 84
12 oz. up	92 @ 94
Calf tongues	22 @ 23 1/2
Lamb fries	80 @ 83
Ox tails, under 1/2 lb.	17 @ 19
Over 1/2 lb.	18 @ 20

WHOLESALE SMOKED MEATS

(L.c.l. prices)	
Hams, skinned, 14/16 lbs.	
wrapped	55 @ 56 1/2
ready-to-eat, wrapped	57 @ 60 1/2
Hams, skinned, 16/18 lbs.	
wrapped	53 @ 58
ready-to-eat, wrapped	56 @ 57 1/2
Bacon, fancy trimmed, brisket off, 8/10 lbs.	
wrapped	42 @ 42 1/2
Bacon, fancy square cut, seedless, 12/14 lbs.	
wrapped	39 @ 39 1/2
Bacon, No. 1 sliced, 1-lb. open-faced layers	48 @ 53 1/2

CALF & VEAL—HIDE OFF

Carcass (L.c.l. prices)	
Choice, 80/150	44 @ 47
Choice, under 200 lbs.	42 @ 44
Good, under 200 lbs.	42 @ 44
Commercial, 80/150	39 @ 42
Commercial, under 200 lbs.	36 @ 39
Utility, all weights	36 @ 39

CARCASS SPRING LAMBS

(L.c.l. prices)	
Choice, 40/50	55 @ 56
Good, 40/50	53 @ 55
Commercial, all weights	48 @ 52

CARCASS MUTTON

(L.c.l. prices)	
Good, 70/down	25 @ 27
Commercial, 70/down	22 @ 25
Utility, 70/down	19 @ 22

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10/16 lbs.	50 @ 50 1/2
Pork loins, regular, under 12 lbs.	47 1/2 @ 48
Pork loins, boneless	54 @ 56
Shoulders, skinned, bone in, under 16 lbs.	33 @ 33 1/2
Picnics, 4/6 lbs.	32 1/2 @ 33
Picnics, 6/8 lbs.	31 1/2
Boston butts, 4/8 lbs.	30 @ 30 1/2
Boneless butts, c. t., 2/4	50 @ 51
Tenderloins	74 @ 76
Neck bones	12 1/2 @ 12 1/2
Livers	24 1/2 @ 25
Kidneys	11 @ 11 1/2
Brains, 10 lb. pairs	18 1/2 @ 19 1/2
Ears	7 1/2 @ 8
Snouts, lean in	6 1/2 @ 7
Feet, front	7

SAUSAGE MATERIALS—FRESH

(L.c.l. prices)	
Pork trim., reg.	18 1/2 @ 19
Pork trim., guar. 50% lean	18 1/2 @ 19
Pork trim., spec.	42 @ 43
85% lean	42 @ 43
Pork trim., ex. 95% lean	46 @ 47
Pork cheek meat, trmd.	34 @ 34 1/2
Pork tongues	39 @ 40
Bull meat, boneless	49 @ 49 1/2
Bon's cow meat, f.c., C. C. 44 1/2	48
Cow chucks, boneless	48
Beef trimmings, 85-90%	42 @ 42 1/2
Beef head meat	33 1/2 @ 34
Beef cheek meat, trmd.	34
Shank meat	47 1/2 @ 48
Veal trimmings, bon's	47 @ 47 1/2

SAUSAGE CASINGS

(F. O. B. Chicago)
(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	45 @ 52
Domestic rounds, over 1 3/4 in., 140 pack	75 @ 85
Export rounds, wide, over 1 1/2 in.	1.20 @ 1.40
Export rounds, medium, 1 1/2 to 1 3/4 in.	75 @ 85
Export rounds, narrow, 1 1/2 in. under	90 @ 1.10
No. 1 weasands, 24 in. up	14 @ 14
No. 1 weasands, 22 in. up	5 @ 5
No. 2 weasands, 22 in. up	5 @ 7 1/2
Middles, sewing, 1 1/2 in.	1.00 @ 1.20
Middles, select, wide, 2 1/2 in.	1.20 @ 1.35
Middle select, extra, 2 1/2 @ 2 1/2 in.	1.00 @ 1.70
Middles, select, extra, 2 1/2 in. & up	2.30 @ 2.60
Beef bungs, export No. 1, 30	35 @ 38
Beef bungs, domestic	22 @ 24
Dried or salted bladders, per piece:	
12-15 in. wide, flat	23 @ 25
10-12 in. wide, flat	13 @ 15
8-10 in. wide, flat	5 @ 7
Pork casings:	
Extra narrow, 29 mm. & 4n.	3.35 @ 3.45
Narrow, medium, 29 mm.	3.30 @ 3.40
Medium, 32 @ 35 mm.	2.30 @ 2.50
Spe. medium, 35 @ 38 mm.	1.65 @ 1.85
Wide, 38 @ 43 mm.	1.60 @ 1.75
Export bungs, 34 in. cut	29 @ 31
Large prime bungs, 34 in. cut	17 @ 20
Medium prime bungs, 34 in. cut	10 @ 16
Small prime bungs	9 @ 10
Middles, per set, cap off	45 @ 54

DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	85 @ 88
Thuringer	52 @ 55
Farmer	71
Holsteiner	71
B. C. Salami	80 @ 82
B. C. Salami, new con.	48 @ 48
Genoa style salami, ch.	88 @ 89
Pepperoni	71
Mortadella, new condition	51
Italian style hams	78
Cappicola (cooked)	70

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings..41	@47
Pork sausage, bulk.....	37 1/2
Frankfurters, sheep casings..47	@50 1/2
Frankfurters, hog casings..47	@47 1/2
Frankfurters, skinless..44	@45 1/2
Bologna.....41	@46
Bologna, artificial casings..43	@44
Smoked liver, hog bungs..44	@47
New Eng. lunch, specialty..57	@63
Minced luncheon spec., ch..49	@52
Tongue and blood.....41	@44
Blood sausage.....	31 1/2
Sausage, fresh.....	30 1/2
Polish sausage, fresh.....	36
Polish sausage, smoked.....44	@47

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime...	29	33
Beefsteak.....	31	33
Chili powder.....	37	37
Chili pepper.....	36 @ 39	
Cloves, Zanzibar.....	34	38
Ginger, Jam., unbl.....	69	64
Ginger, African.....	51	56
Cocob.....		
Mace, fcy. Banda.....		1.28
East Indies.....		1.15
West Indies.....		30
Mustard, flour, fcy.....		26
No. 1.....		52
West India Nutmeg.....		48 @ 64
Paprika, Spanish.....		72
Pepper, Cayenne.....		62
Pepper, No. 1.....		1.76
Pepper, Packers.....	1.30	2.61
Pepper, white.....	2.38	
Pepper, Black.....		1.38
Malabar.....	1.30	1.38
Black Lampung.....	1.30	1.38

SEEDS AND HERBS

(L.c.l. prices)

	Ground	Whole for Saus.
Caraway seed.....	21	26
Cominos seed.....	24	30
Mustard sd., fcy.....	21	..
Vel. American.....	19	..
Marjoram, Chilean.....	27	32
Oregano.....	17	29
Coriander, Morocco.....	63	69
Natural No. 1.....	1.35	1.45
Marjoram, French.....		
Sage Dalmation.....		
No. 1.....		

CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del. or f.o.b. Chicago..	\$ 8.89
Salt, refined gran.....	11.00
Small crystals.....	14.40
Medium crystals.....	15.40
Pure rfd., gran. nitrate of soda.....	5.25
Pure rfd., powdered nitrate of soda.....	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	Per ton
Granulated.....	\$20.40
Medium.....	26.80
Rock, bulk, 40 ton cars, Detroit.....	11.40
Sugar.....	
Raw, 96 basis, f.o.b. New Orleans.....	5.83
Refined standard cane gran., basis.....	7.70
Refined standard beet gran., basis.....	7.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	7.60
Dextrose, per cwt. in paper bags, Chicago.....	6.59

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles June 27	San Francisco June 27	No. Portland June 27
FRESH BEEF: (Carcass)			
Good:			
500-600 lbs.....	\$47.00 @ 48.00	\$48.00 @ 50.00	\$49.00 @ 49.50
600-700 lbs.....	46.50 @ 47.50	48.00 @ 49.00	48.50 @ 49.00
Commercial:			
400-500 lbs.....	45.00 @ 46.00	47.00 @ 48.00	47.50 @ 48.50
Utility:			
400-500 lbs.....	39.00 @ 43.00	43.00 @ 45.00	41.00 @ 45.00
COW:			
Commercial, all wts.....	36.00 @ 37.00	39.00 @ 44.00	40.00 @ 41.00
Cutter, all wts.....	34.00 @ 35.00	34.00 @ 36.00	34.50 @ 35.50
FRESH CALF:			
Good:			
200 lbs. down.....	49.00 @ 51.00	45.00 @ 48.00	45.00 @ 47.00
Commercial:			
200 lbs. down.....	44.00 @ 46.00	42.00 @ 45.00	41.00 @ 42.00
SPRING LAMB (Carcass):			
Choice:			
40-50 lbs.....	40.00 @ 50.00	50.00 @ 52.00	48.00 @ 50.00
50-60 lbs.....	48.00 @ 49.00	48.00 @ 50.00	47.00 @ 49.00
Good:			
40-50 lbs.....	49.00 @ 50.00	49.00 @ 52.00	48.00 @ 50.00
50-60 lbs.....	48.00 @ 49.00	47.00 @ 50.00	47.00 @ 49.00
Commercial, all wts.....	47.00 @ 49.00	45.00 @ 49.00	45.00 @ 47.00
Utility, all wts.....	45.00 @ 47.00	38.00 @ 45.00	40.00 @ 43.00
MUTTON (EWE):			
Good, 75 lbs. dn.....	22.00 @ 24.00	20.00 @ 22.00	21.00 @ 22.00
Commercial, 70 lbs. dn.....	22.00 @ 24.00	18.00 @ 20.00	18.00 @ 20.00
FRESH PORK CARCASSES:			
(Packer Style) (Shipper Style) (Shipper Style)			
80-120 lbs.....	31.50 @ 33.00	30.00 @ 32.00	31.00 @ 32.00
120-160 lbs.....			
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.....	48.00 @ 50.00	54.00 @ 58.00	54.00 @ 56.00
10-12 lbs.....	48.00 @ 50.00	52.00 @ 56.00	54.00 @ 56.00
12-16 lbs.....	47.00 @ 50.00	50.00 @ 54.00	51.00 @ 53.00
PICNICS:			
4-8 lbs.....		34.00 @ 37.00	
PORK CUTS NO. 1:			
HAM, Skinned:			
(Smoked)		(Smoked)	(Smoked)
12-16 lbs.....	52.00 @ 57.00	53.00 @ 59.00	55.00 @ 59.00
16-20 lbs.....	51.00 @ 57.00	54.00 @ 57.00	55.00 @ 57.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.....	40.00 @ 48.00	48.00 @ 52.00	48.00 @ 50.00
8-10 lbs.....	38.00 @ 44.00	46.00 @ 49.00	44.00 @ 46.00
10-12 lbs.....	38.00 @ 44.00		
LARD, Refined:			
Tierces.....	14.00 @ 14.75	14.75 @ 15.50	14.75 @ 15.50
50 lb. cartons & cans.....	14.50 @ 15.50	14.50 @ 15.50	14.50 @ 15.50
1 lb. cartons.....	15.00 @ 16.50	15.00 @ 16.50	15.00 @ 16.50

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For 30 Years the Largest Independent Distributors of
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(194)

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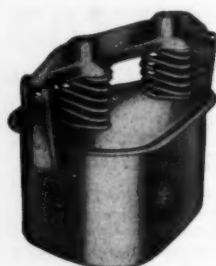


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Made to your Size and Load Capacity!

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR CHICAGO BASIS		PICNICS	
THURSDAY, JUNE 29, 1950		Fresh or F.F.A.	S.P.
REGULAR HAMS		4-6 32 1/4	32 1/4 n
Fresh or Frozen		4-8 range 31 1/4	31 n
8-10 31 1/4 n	47 1/4 n	6-8 27 1/4	27 1/4 n
10-12 31 1/4 n	47 1/4 n	8-10 26 3/4	26 3/4 n
12-14 31 1/4 n	47 1/4 n	10-12 25 1/4	25 1/4 n
14-16 31 1/4 n	47 1/4 n	8-up, No. 2's 25 1/4
		inc. 25 1/4
BOILING HAMS		BELLIES	
Fresh or Frozen		Fresh or Frozen	Cured
16-18 47 n	47 n	6-8 31 1/4	32 1/4 n
18-20 45 1/4 n	45 1/4 n	8-10 31 1/4	32 1/4 n
20-22 40 1/4 n	40 1/4 n	10-12 30 1/4 @ 31 1/4	32 n
		12-14 30 1/4 @ 31 1/4	31 1/4
		14-16 27 1/2 @ 28	28 1/4 n
		16-18 25 1/4 @ 26	26 1/4 n
		18-20 25	26 n
SKINNED HAMS		GR. AMN. BEL.	
Fresh or F.F.A.		18-20 21 n	D.S. BELLIES
10-12 49 1/2 @ 50	49 1/2 n	20-25 19 1/4	Clear
12-14 49 1/2 @ 50	49 1/2 n	25-30 18 1/4	21 n
14-16 49 1/2 @ 50	49 1/2 n	30-35 17	17 n
16-18 49 1/2	49 1/2 n	35-40 15 1/2	15 1/2 @ 15 1/4
18-20 48	48 n	40-50 13 1/4	14
20-22 43 1/4	43 1/4 n		
22-24 39 @ 39 1/4	39 1/4 n		
24-26 37 1/4	37 1/4 n		
26-28 34 1/4	34 1/2 n		
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634-636 34 1/4			
636-638 34 1/4			
638-640 34 1/4			

MARKET PRICES NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF (L.C.I. prices)

Choice, 800 lbs./down.....	50 1/4 @ 51 1/4
Good, 800 lbs./down.....	48 1/4 @ 50 1/4
Commercial, 800 lbs./down.....	45 1/4 @ 47 1/4
Canner & cutter.....	38 @ 43
Bologna bulls.....	42 1/4 @ 43

BEEF CUTS (L.C.I. prices)

Choice:	
Hinds & ribs.....	50 @ 61
Rounds, N. Y. flank off.....	54 @ 57
Hips, full.....	63 @ 66
Top sirloins.....	65 @ 68
Short loins, untrimmed.....	75 @ 82
Chucks, non-kosher.....	47 @ 48
Ribs, 30/40 lbs.....	68 @ 72
Briskets.....	38 @ 40
Flanks.....	19 @ 20
Good:	
Hinds & ribs.....	56 @ 60
Rounds, N. Y. flank off.....	53 @ 55
Hips, full.....	60 @ 63
Top sirloins.....	63 @ 65
Short loins, untrimmed.....	68 @ 74
Chucks, non-kosher.....	45 @ 47
Ribs, 30/40 lbs.....	60 @ 64
Briskets.....	38 @ 40
Flanks.....	19 @ 20

FANCY MEATS (L.C.I. prices)

Veal breads, under 6 oz.....	65
6 to 12 oz.....	80
12 oz. up.....	1.00
Beef kidneys.....	30
Beef livers, selected.....	78
Lamb fries.....	55
Oxtails, under 1/2 lb.....	16
Oxtails, over 1/2 lb.....	35

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.....	30 1/4 @ 31
137 to 153 lbs.....	30 1/4 @ 31
154 to 171 lbs.....	30 1/4 @ 31
172 to 188 lbs.....	30 1/4 @ 31

FRESH PORK CUTS (L.C.I. prices)

Hams, regular, 14/down.....	48 1/4 @ 51 1/4
Hams, skinned, 14/down.....	51 @ 51 1/4
Picnics, 4/8 lbs.....	53
Bellies, sq. cut, seedless.....	32 1/4 @ 33 1/4
Pork loins, 12/down.....	48 1/4 @ 49
Boston butts, 4/8 lbs.....	40 @ 40 1/4
Spareribs, 3/down.....	38 1/4 @ 40
Pork trim, regular.....	18 1/4 @ 19
Pork trim, ex. lean, 95%.....	47 @ 48
Hams, regular, 14/down.....	51
Hams, skinned, 14/down.....	51 @ 53
Shoulders, N. Y., 12 down.....	38 @ 39
Picnics, 4/8 lbs.....	54 1/4 @ 57
Boston butts, 4/8 lbs.....	41 @ 42
Pork loins, 12/down.....	50 @ 52
Spareribs, 3/down.....	41 @ 44
Pork trim, regular.....	18 @ 22

LAMBS (L.C.I. prices)

Choice lambs.....	58 @ 62
Good lambs.....	57 @ 62
Legs, gd. & ch.....	62 @ 65
Hindsaddles, gd. & ch.....	63 @ 67
Loins, gd. & ch.....	70 @ 75

MUTTON (L.C.I. prices)

Good, under 70 lbs.....	23 @ 26
Comm., under 70 lbs.....	20 @ 23

VEAL—SKIN OFF (L.C.I. prices)

Choice carcasses.....	43 @ 47
Good carcasses.....	41 @ 45
Commercial carcasses.....	39 @ 41
Utility.....	over

BUTCHERS' FAT (L.C.I. prices)

Shop fat.....	14 1/2 @ 15 1/2
Breast fat.....	13 1/4
Edible suet.....	13 1/4
Inedible suet.....	13 1/4

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, JUNE 27, 1950
All quotations in dollars per cwt.

BEEF:

Choice:	
350-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	\$50.50-51.75
700-800 lbs.....	\$50.25-51.50
Good:	
350-500 lbs.....	None
500-600 lbs.....	49.75-50.25
600-700 lbs.....	48.50-49.75
700-800 lbs.....	48.25-49.25
Commercial:	
350-600 lbs.....	45.50-47.50
600-700 lbs.....	45.50-47.50
Utility:	
350-600 lbs.....	None

COW:

Commercial, all wts.....	39.25-42.00
Utility, all wts.....	38.00-38.75
Cutter, all wts.....	None
Canner, all wts.....	None

VEAL—SKIN OFF:

80-110 lbs.....	43.00-47.00
110-150 lbs.....	43.00-47.00
Good:	
50-80 lbs.....	None
80-110 lbs.....	41.00-43.00
110-150 lbs.....	41.00-43.00
Commercial:	
50-80 lbs.....	None
80-110 lbs.....	39.00-40.00
110-150 lbs.....	40.00-41.00
Utility, all wts.....	None

CALF:

All wts.....	None
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SPRING LAMB (All Weights)

Good.....	50.00-50.00
Commercial.....	50.00-50.00
Utility.....	None

LAMB:

Choice:	
20-40 lbs.....	None
40-45 lbs.....	None
45-50 lbs.....	None
50-60 lbs.....	None
Good:	
20-40 lbs.....	None
40-45 lbs.....	None
45-50 lbs.....	None

50-60 lbs.....	None
Commercial, all wts.....	None
Utility, all wts.....	None
MUTTON (EWE): 70 lbs. down:	
Good.....	23.00-26.00
Commercial.....	20.00-23.00
Utility.....	None

FRESH PORK CUTS, LOINS NO. 1: (BLADELESS INCL.)

8-10 lbs.....	48.00-49.00
10-12 lbs.....	48.00-49.00
12-16 lbs.....	44.00-46.00
16-20 lbs.....	35.00-37.00
Butts, Boston Style:	
4-8 lbs.....	41.00-43.00
Hams, Skinned No. 1:	
10-14 lbs.....	51.00-53.00
Spareribs, 3 lbs. down.....	38.00-40.00

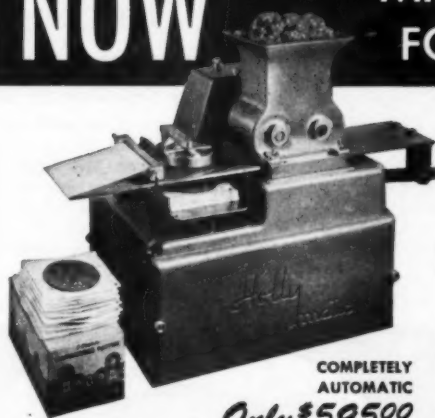
MAY CANADIAN SLAUGHTER

In its report of May 1950 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs as 163.3 lbs.; cattle, 485.3 lbs.; calves, 90.5 lbs., and sheep and lambs, 52.4 lbs. These weights compare with 167.5, 491.5, 95.7 and 46.8 lbs., respectively, in May a year earlier. The numbers of livestock slaughtered during the two months were as follows:

	May 1950	May 1949
Cattle.....	102,844	102,585
Calves.....	116,843	95,684
Hogs.....	433,830	313,637
Sheep.....	8,513	10,451

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BY-PRODUCTS...FATS AND OILS

TALLOWES AND GREASES

Thursday, June 29, 1950

In view of the Korean situation which developed over the weekend, sellers were inclined to withhold offerings, pending developments. Interest by smaller consumer buyers and dealers slowed down after the slight flurry early last week and the large soap interests continued to remain inactive in this market.

Bids for prime tallow for Japan were in the market last weekend with quantities stated to be 7,000,000 to 8,000,000 lbs. and prices indicated at 5.55 to 5.85 in drums, f.a.s. Midwest sources were inclined to decline these inquiries. Later it was indicated that some material may have been obtained from eastern surpluses, but this report was without confirmation.

Tuesday prime tallow sold at 4½c and A-white grease moved at 4½c, with further interest at these levels. Other materials were called saleable at inside the range quotations, with sellers holding firm for fractionally higher prices on materials that were offered.

At midweek the situation became tighter with a general feeling that higher prices were in the offing.

Thursday morning yellow grease sold at 4c and bids were in the market for choice white at 4½c without any action developing.

The East reported the domestic tallow market steady, with firm undertones due to heavy export inquiry and recent volume of business in this direction. Large soapers showed little interest. On the greases, the eastern market continued steady. Soapers purchased a limited amount of choice white grease early in the week and then withdrew. Dealers bought yellow grease at 4½c, but otherwise the market was inactive.

The West Coast market was steady

and quoted nominally at 5½c for fancy tallow, 5c for prime, 4½c for special, and 3½c for yellow grease.

TALLOWES: Thursday's quotations (carlots delivered usual consuming points), were: Edible tallow 5½c@6c; fancy, 5¼@5½c; choice, 5½c; prime, 5@5½c; special, 4½c; No. 1, 4½c; No. 3; 4c, and No. 2, 3½c.

GREASES: Thursday's quotations were: Choice white, 5@5½c; A-White, 4½c; B-white, 4½c; yellow, 4c; house, 3½c; brown, 3c, and brown (25 acid), 3½c.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$35.00
Blood, dried 18% per unit of ammonia	5.50
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.00
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	48.00
in 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	6.00

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$57.50
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	60.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76

Dry Rendered Tankage

50% protein, unground, per unit of protein	\$1.50
--	--------

RAISES FATS IMPORT DUTIES

The government of the Dominican Republic recently increased the rate of import duties on various edible fats and oils and related products. The most significant increases were made in the duties on imported lard, raised from 7 to 23c per lb.; tallow from 3 to 9c per lb., and other vegetable oils from 8 to 23. The purpose of the legislation is to reduce the importation of edible fats and thereby stimulate the demand for peanut oil produced domestically.

BY-PRODUCTS MARKETS

(Chicago, Thursday, June 29, 1950)

Blood

	Unit Ammonia
*Unground, per unit of ammonia	\$6.00

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	\$7.75@8.00
High test	7.25
Liquid stick tank cars	3.75

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$5.00@105.00
55% meat scraps, bulk	105.00@115.00
50% feeding tankage, with bone, bulk	105.00a
60% digester tankage, bulk	100.00
80% blood meal, bagged	120.00@130.00
65% special steamed bone meal, bagged	75.00

Fertilizer Materials

High grade tankage, ground	
Per unit ammonia	\$6.50a
Hoof meal, per unit ammonia	5.50a

Dry Rendered Tankage

	Per unit Protein
Cake	\$1.70@1.80
Expeller	1.70@1.80

Gelatine and Glue Stocks

Calf trimmings (limed)	\$ 1.75@ 2.00a
Hide trimmings (green, salted)	1.25@ 1.35a
Summer coil dried, per ton	70.00@ 75.00
Cattle jaws, skulls and knuckles, per ton	60.00@ 65.00a
Pig skin scraps and trim, per lb.	6@6½a

Animal Hair

Winter coil dried, per ton	\$ 105.00
Summer coil dried, per ton	* 70.00@ 75.00
Cattle switches, per piece	5@5½
Winter processed, gray, lb.	12a
Summer processed, gray, lb.	7½@8a

*Quoted delivered basis.

EASTERN FERTILIZER MARKET

New York, June 29, 1950

Cracklings continued to sell on a steady basis at \$1.50 per unit protein, f.o.b. New York. There was little interest displayed in tankage and blood. Several cars of blood sold at \$5.50, f.o.b. New York, and a car of wet rendered tankage was reported sold at \$6.00, f.o.b. New York.

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VEGETABLE OILS

Wednesday, June 28, 1950

The crude edible vegetable oil markets displayed a fair demand late last week. The high volume that would be expected never appeared. Although a strong undertone was noted, the quiet situation still held command on Monday and continued until midweek.

Prices were of a mixed variety as some advanced while others declined. Corn oil and soybean oil lowered $\frac{1}{4}$ c from the previous week. Cottonseed oil showed a $\frac{1}{4}$ c decline. Coconut oil and peanut oil showed price advances of $\frac{1}{2}$ c and $\frac{1}{4}$ c, respectively.

CORN OIL: Sales of $13\frac{1}{4}$ c resulted from bids of $13\frac{1}{4}$ c and offerings of 14 c on Friday. The bids and offerings

remained steady at the opening of this week, but sales were scattered. Toward midweek, limited sales at $13\frac{1}{4}$ c were noted. On Wednesday the dormant market was quoted, in a nominal way, at the previous selling price.

SOYBEAN OIL: Sales at $12\frac{1}{2}$ c and $12\frac{3}{4}$ c were made late last week, after which buyers dropped from the market. The absence of buyers resulted in lower offerings and soybean oil sold for $12\frac{1}{4}$ c. Buying interest again failed to show, causing another lowering of offerings. The late asking price was $12\frac{1}{4}$ c.

PEANUT OIL: This market displayed a very dull situation late last week and early this week. The dull market, caused by a lack of offerings, developed a strong undertone and eventual price advances. Nominal quotations steadily climbed from $13\frac{1}{4}$ c to 14 c. Only a few sales were made throughout the week. The sales were at 14 c.

COCONUT OIL: Friday's bids of $12\frac{1}{2}$ c were too low to be considered by sellers. The sellers, having only a limited supply, were at a bargaining advantage. Reluctantly, buyers paid 13 c for the oil. After these sales offerings were raised to $13\frac{1}{4}$ c.

COTTONSEED OIL: After early sales, in the Valley at $13\frac{1}{4}$ c and in Texas at $13\frac{1}{4}$ c, the market quieted. For the remainder of the week only scattered sales were made. The trades were in Texas at $13\frac{1}{4}$ c and $13\frac{3}{4}$ c, depending on the shipping point. On Wednesday the market was quoted at

$13\frac{1}{4}$ c nominal in the Valley and Southeast, with $13\frac{1}{4}$ c the nominal price in Texas.

Cottonseed oil consumption totaled 201,100 bbls. during May, compared with 280,950 bbls. in April and 301,073 in May of 1949.

Cottonseed oil futures quotations at New York during the first four days of the week were reported as shown in the following table:

MONDAY, JUNE 26, 1950					
	Open	High	Low	Close	Pr. cl.
July	15.40	15.60	15.40	*15.53	15.40
Sept.	15.20	15.40	15.18	15.30	15.08
Oct.	*14.30	14.60	14.40	*14.45	14.23
Dec.	14.10	14.42	14.10	14.28	13.90
Jan.
Mar.	*13.95	14.44	14.33	*14.27	13.92
May	*13.95	14.36	14.36	*14.26	13.90

Total sales: 381 contracts.

TUESDAY, JUNE 27, 1950					
	Open	High	Low	Close	Pr. cl.
July	*15.25	15.60	15.42	*15.54	15.53
Sept.	*15.20	15.60	15.22	*15.40	15.30
Oct.	*14.25	14.85	14.37	*14.54	14.45
Dec.	14.25	14.71	14.22	14.37	14.28
Jan.
Mar.	*14.20	14.68	14.28	*14.33	14.27
May	*14.02	*14.33	13.93

Total sales: 497 contracts.

WEDNESDAY, JUNE 28, 1950					
	Open	High	Low	Close	Pr. cl.
July	*15.30	15.50	15.30	15.33	15.54
Sept.	*15.35	15.42	15.15	15.25	15.40
Oct.	*14.46	14.57	14.47	14.50	14.54
Dec.	14.40	14.45	14.30	14.36	14.37
Jan.
Mar.	*14.32	*14.25	14.34
May	*14.32	14.37	14.22	14.22	14.33

Total sales: 281 contracts.

THURSDAY, JUNE 29, 1950					
	Open	High	Low	Close	Pr. cl.
July	15.30	15.52	15.20	*15.51	15.33
Sept.	15.20	15.40	15.08	15.28	15.25
Oct.	14.41	14.72	14.30	*14.63	14.50
Dec.	14.25	14.60	14.15	14.49	14.36
Jan.
Mar.	*14.15	14.56	14.15	*14.40	14.25
May	*14.15	*14.42	14.42

Total sales: 277 contracts.

*Bid.

VEGETABLE OILS

Wednesday, June 28, 1950

Crude cottonseed oil, carlots, f.o.b. mills	13 $\frac{1}{4}$ c
Valley	13 $\frac{1}{4}$ c
Southeast	13 $\frac{1}{4}$ c
Texas	13 $\frac{1}{4}$ c
Corn oil, in tanks, f.o.b. mills	13 $\frac{1}{4}$ c
Soybean oil, in tanks, f.o.b. mills	12 $\frac{1}{4}$ c
Peanut oil, f.o.b. Southern Mills	14c
Coconut oil, Pacific Mills	13 $\frac{1}{4}$ c
Cottonseed foots	14c
Midwest and West Coast	14 $\frac{1}{2}$ c
East	14 $\frac{1}{2}$ c

OLEOMARGARINE

Wednesday, June 28, 1950

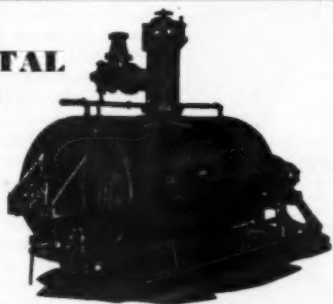
Prices f.o.b. Chicago

White domestic vegetable	27
White animal fat	27
Milk churned pastry	24
Water churned pastry	23

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HIDES AND SKINS

Market inactive and mixed during week—Total volume about 25000
—Ex-light native steers and light native steers lower, butts higher
—Outside markets also dull, but all markets about steady.

CHICAGO

PACKER HIDES: Trading in the packer hide market was about the slowest it has been for some time. A variety of explanations were advanced for this dullness, with all of them probably contributing. Packers were well sold, the foreign situation, poor leather business, tanner vacation time, and the anticipated arrival of Argentine hides were all mentioned.

Actually, it appeared as though both buyers and sellers were well enough satisfied with their market position so that in the absence of any strong burdensome holdings neither party showed much inclination to trade and was waiting for the other to move first.

In what little trading was accomplished most of it was of a cleanup nature and in this selling prices worked $\frac{1}{2}$ @1c lower. On the other hand, June butts registered a $\frac{1}{2}$ c advance with only a couple trades reported.

Early in the week the Association sold car of butts at 20c, with kosher's

discounted $\frac{1}{2}$ c. At the same time, in the only sale of Colorados during the week, an outside packer sold 2,500 June at 19 $\frac{1}{2}$ c, steady. Later in the week two sales of butts, totaling about 3,100 hides, were made at 20 $\frac{1}{2}$ c, Chicago basis.

Ex-light native steers, which have not been traded in some time, were most active during the week, as packers moved their accumulations of this classification. About midweek, one packer sold 3,100, and another sold 1,000. This was followed by a third sale of about 6,000.

In the first sale the June hides brought 29c, with the prior June discounted $\frac{1}{2}$ c. The second sale was at 29c while the final and largest trade was made with April forward at 29c and those prior April at 28c.

Car Sioux City light cows sold 26c. Car St. Paul light cows sold 25 $\frac{1}{2}$ c. Car branded cows sold 24 $\frac{1}{2}$ c, and 2,500 river bulls, April-May, sold 15 $\frac{1}{2}$ c, all steady prices and Chicago basis.

In two trades that were down from last reported prices, car light native steers sold 25 $\frac{1}{2}$ c, Chicago basis, and 2,400 Fort Worth light cows sold 30c f.o.b. The sale of the light native steers was off $\frac{1}{2}$ c, while the Fort Worth trade was 1c lower; however, as the bidding for these light cows had been around 28c, in one sense this sale was not indicative of weakness.

CALFSKINS: While the market for calfskins and kipskins continues on the quiet side, available information indicated interest at last levels, with the

few offerings that are around all at higher prices. In a sale not previously reported here car of St. Louis kips sold at 50c.

A little trading in slunks was reported from both the packer and small packer markets. In the packer trading regular slunks sold at \$3.35, while in the small packer market they brought \$2.90 on a selected basis.

WEST COAST: As was the case in most all the hide markets, little was accomplished in the way of trading in this area. In a carry over trade from last week, total of 5,000 independent packer hides sold with the cows bringing 23c and the steers 19c.

As most of the big packer selling extended only into the first week of July, some selling is anticipated from this direction in the near future.

OUTSIDE SMALL PACKER: After enjoying several weeks of activity this market turned considerably slower during the last few days. Traders advanced various opinions and explanations for the market's dullness, but seemingly it was a case of packers being bullish in their ideas and for the most part tanners refused to go along with them.

There were numerous offerings and even a few bids, but generally these were $\frac{1}{2}$ @1c apart. A little trading was concluded during the week at mostly undisclosed prices, because hides were sold on selected and premium basis. Couple mixed cars brands and natives, 60/up, sold at 18c and 20c. Car 50-lb. average in the country market sold at 19c, both sales Chicago basis. At the close of the week the market was called mostly steady with the preceding week, with a few light classes fractionally higher while some of the heavier hides were just a shade weaker. Bulls remain plentiful and hard to move.

SHEEPSKINS: As has been the case for some time now, the shearing market keeps rolling along without much change. Demand continues good and most offerings are moved shortly after they are made on the market. About the only change to report is that the No. 3 and No. 2 shearings are becoming more and more scarce and that in California the "genuine" selling is about finished.

Several cars were sold during the week with most of the sales in the same price ranges mentioned last week. Car No. 1 shearings sold \$3. Couple mixed cars No. 2 and No. 3 shearings sold \$2.30 and \$1.75. Mixed car No. 1's, 2's and 3's sold \$3, \$2.20 and \$1.75. Several mixed cars No. 1's, 2's and 3's sold \$3.10, \$2.30 and \$1.80. The "genuine" market was rather quiet, with mouton interests reportedly paying as high as \$3 each for the better grades while sales to pullers went as low as \$2.75.

Picked skins remain scarce because tanners are getting just a small portion of the skins, but two sales were reported during the week. One small lot moved at \$14 per doz., while another sold at \$14.25 selected basis. Dry pelts were slightly stronger and sold at 36c with few topping at 37c.



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CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week, 1949
	Week ended June 27, 1950	Previous Week	
Nat. str.	23 $\frac{1}{2}$ @28	23 $\frac{1}{2}$ @26 $\frac{1}{2}$	18 $\frac{1}{2}$ @22
Hy. Tex. str.	20 $\frac{1}{2}$ @n	20	17
Hy. butt.			
brnd'd str.	20 $\frac{1}{2}$	20	17
Hy. Col. str.	19 $\frac{1}{2}$	19 $\frac{1}{2}$	16 $\frac{1}{2}$
Ex-light Tex. str.			
str.	27n	27 $\frac{1}{2}$	24
Brnd'd cows	24 @24 $\frac{1}{2}$	24 @24 $\frac{1}{2}$	19 @19 $\frac{1}{2}$
Hy. nat. cows	25 @25 $\frac{1}{2}$	25 @25 $\frac{1}{2}$	19 $\frac{1}{2}$ @21 $\frac{1}{2}$
Lt. nat. cows	25 @26 $\frac{1}{2}$	25 @26 $\frac{1}{2}$	23 @23 $\frac{1}{2}$
Nat. bulls	15 $\frac{1}{2}$ @16 $\frac{1}{2}$	15 $\frac{1}{2}$ @16 $\frac{1}{2}$	16 @16 $\frac{1}{2}$
Brnd'd bulls	14 $\frac{1}{2}$ @15 $\frac{1}{2}$	14 $\frac{1}{2}$ @15 $\frac{1}{2}$	15 @15 $\frac{1}{2}$
Calfskins, Nor.	62 $\frac{1}{2}$ @66	62 $\frac{1}{2}$ @66	60 @62 $\frac{1}{2}$
Kips, Nor. nat.	50	50	48
Kips, Nor. brnd.	47 $\frac{1}{2}$	47 $\frac{1}{2}$	45 $\frac{1}{2}$
Slunks, reg.	3.35	3.25	2.85
Slunks, bris.	.90	.90	.90 @95

CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver.	26	25 $\frac{1}{2}$ @26 $\frac{1}{2}$	18 @19
50-52 lb. aver.	23 @23 $\frac{1}{2}$	23 @23 $\frac{1}{2}$	17 @18
63-65 lb. aver.	19 @19 $\frac{1}{2}$	19 $\frac{1}{2}$	12 @13
Nat. bulls	13 @14	13 @14	11 @12
Calfskins	46 @48	46 @48	38 @40
Kips, nat.	32 @34	32 @34	30 @32
Slunks, reg.	2.60@2.85	2.60@2.75	2.00
Slunks, bris.	60 @70n	70	50 @75

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All weights				
50-52	19 @20	19 @20	15 $\frac{1}{2}$ n	
Bulls	10 @11	10 @11	10 @11	
Calfskins	27 @28	27 @28	21 @23	
Kipskins	24 @25	24 @25	19 @20	
All country hides and skins quoted on flat trimmed basis.				

SHEEPSKINS, ETC.

Pkr. shearings				
No. 1	3.00@3.10	3.00@3.10	2.50@2.85	
Dry pelts	35 @36	35	29 @31	
Horsehides				
untrimd.	11.00@12.00	11.00@12.00	9.00@9.50	

N. Y. HIDE FUTURES

MONDAY, JUNE 26, 1950				
	Open	High	Low	Close
July	23.10b			23.25b
Sept.	21.00	21.05	20.40	20.40
Oct.	20.75b	20.81	20.55	20.25a
Dec.				20.48b
Jan.				22.85a
Mar.	20.50b			20.20b
Apr.				22.50a
June	20.20b			19.95b

Closing unchanged to 5 points up; sales 65 lots.

TUESDAY, JUNE 27, 1950				
	Open	High	Low	Close
Sept.	20.55b	20.70	20.45	20.46
Oct.				23.30a
Dec.	20.60b	20.70	20.40	20.46
Jan.				22.91a
Mar.	20.30b			20.21b
Apr.				22.50a
June	20.00b			19.90b
July '51	23.00b			23.31b

Closing 6 points up to 2 down; sales 64 lots.

WEDNESDAY, JUNE 28, 1950				
	Open	High	Low	Close
Sept.	20.55b	20.70	20.55	20.59b
Oct.				23.44a
Dec.	20.55b	20.70	20.58	20.60b
Jan.				23.04a
Mar.	20.30b	20.50	20.50	20.40b
Apr.				22.69a
June	20.00b			20.15b
July	23.00b			23.44b

Closing 13 to 19 points higher; sales 21 lots.

THURSDAY, JUNE 29, 1950				
	Open	High	Low	Close
Sept.	20.55b	20.65	20.54	20.57b
Oct.				23.42a
Dec.	20.35b	20.60	20.55	20.55b
Jan.				23.02a
Mar.	20.25b			20.30b
Apr.				22.67a
June				20.00b
July '51				23.42b

Closing 2 to 15 points lower; sales 19 lots.

FRIDAY, JUNE 30, 1950				
	Open	High	Low	Close
Sept.	20.50b	20.75	20.51	20.68
Oct.				20.60b
Dec.	20.50b	20.75	20.50	20.60b
Jan.				20.50b
Mar.	20.25b			20.50b
Apr.				20.30b
June	20.00b	20.35	20.35	20.30b
July	23.10b			23.53b

Closing 11 to 30 points higher; sales 35 lots.

WORLD WOOL PRODUCTION

The 1950 world wool production has been estimated at 3,900,000,000 lbs., an increase of nearly 100,000,000 lbs. over the revised 1949 total, according to information available to the Office of Foreign Agricultural Relations. The estimate is only 55,000,000 lbs. or 3 per cent below the 1936-40 average. Economic and physical conditions in the major wool producing countries of the Southern Hemisphere are favorable for increased production, but the upper limit of production is being approached.

Sheep numbers and wool production in Europe have nearly attained their prewar levels and further increases are expected. The record prices for wool during the past year have caused all minor producing countries to increase wool production to the limit. Conditions are not conducive to increases in Canada and the United States where decreases in sheep numbers continued during the year. In most other areas economic conditions are currently favorable.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 24, 1950, were 4,016,000 lbs.; previous week, 5,069,000 lbs.; same week 1949, 6,407,000 lbs.; 1950 to date, 148,465,000 lbs.; corresponding period a year earlier, 184,922,000 lbs.

Shipments for the week ended June 24 totaled 3,944,000 lbs.; previous week, 4,683,000 lbs. same week last year, 4,300,000 lbs.; 1950 to date, 113,262,000 lbs.; same period 1949, 130,286,000 lbs.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$22.50; the average, \$19.50. Provision prices were quoted as follows: Under 12 pork loins, 49½¢@50¢; 10/14 green skinned hams, 50¢; 4/8 Boston butts, 39¢@39½¢; 16/down pork shoulders, 32¢@32½¢; 3/down spareribs, 36½¢@37¢; 8/12 fat backs, 9¼¢@9½¢; regular pork trimmings, 18¢@18½¢; 18/20 DS bellies, 21¢; 4/6 green picnics, 33¢; 8/up green picnics, 26¼¢.

P.S. loose lard was quoted at 10.75¢ and P.S. lard in tierces at 11.45¢.

Cottonseed Oil

The closing cottonseed oil futures quotations at New York were reported as follows: July 15.75b, 15.85a; Sept. 15.56; Oct. 14.97; Dec. 14.74; Mar. 14.72b, 14.76a; May 14.72b, 14.80a. Sales totaled 373 lots.

LIVESTOCK CAR LOADINGS

A total of 7,283 cars were loaded with livestock during the week ended June 17, 1950, according to the Association of American Railroads. This was an increase of 110 cars from the same week a year earlier, and a decrease of 3,552 cars from the week in 1948.

AMI Meeting to be Held at Land O'Lakes, Wis.

The American Meat Institute will hold a "Dutch Treat" luncheon meeting on July 21, 1950, at the King's Gateway at Land O'Lakes, Wisconsin. The purpose of the meeting is to afford an opportunity for discussion of various new problems of general interest confronting the industry. Edward C. Jones of Jones Dairy Farm, Fort Atkinson, Wis., will preside over the meeting, and Homer R. Davison, vice president of the Institute, H. D. Tefft and Merrill O. Maughan, also of the Institute staff, will be in attendance.

HOGS AT 8-MONTH HIGH

The \$22.50 per cwt. paid for hogs at the Chicago market on Friday, June 30th, was the top high since mid-September. This price was also \$6.50 above the \$16 peak the day federal support of the market ended March 31.

FINANCIAL NOTES

The board of directors of John Morrell & Co., has declared a dividend of 12½¢ on its common stock, payable July 29, 1950, to stockholders of record at the close of business July 7, 1950.

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- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

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LIVESTOCK MARKETS

Weekly Review

LIVESTOCK AT 65 MARKETS

A summary of receipts and disposition of livestock at 65 public markets during May, 1950.

CATTLE (EXCLUDING CALVES)

	Total receipts	Local slaughter	Total shipments
May, 1950	1,452,774	791,937	638,721
May, 1949	1,374,983	761,035	653,944
Jan.-May, 1950	6,673,506	3,690,928	2,873,716
Jan.-May, 1949	6,747,858	3,832,282	2,814,267
5-yr. av.			
(May, 1945-49)	1,446,547	654,004	786,105

CALVES

May, 1950	418,153	238,778	167,211
May, 1949	453,611	263,633	176,382
Jan.-May, 1950	1,887,046	1,096,392	738,691
Jan.-May, 1949	2,031,909	1,232,943	745,969
5-yr. av.			
(May, 1945-49)	508,627	289,606	210,035

HOGS

May, 1950	2,836,481	1,907,984	905,119
May, 1949	2,450,600	1,572,734	852,799
Jan.-May, 1950	14,951,310	10,075,715	4,793,133
Jan.-May, 1949	13,426,315	8,921,712	4,428,284
5-yr. av.			
(May, 1945-49)	2,368,855	1,556,195	807,229

SHEEP AND LAMBS

May, 1950	1,454,549	605,553	848,757
May, 1949	1,243,692	491,197	744,553
Jan.-May, 1950	5,583,237	2,709,472	2,809,926
Jan.-May, 1949	5,490,709	2,578,294	2,814,950
5-yr. av.			
(May 1945-49)	1,705,317	778,982	508,781

Note: Total receipts represent livestock movements at the specified markets including through shipments and direct shipments to packers when such shipments pass through the stockyards.

SALABLE AND DRIVEN-IN RECEIPTS AT 65 MARKETS

The USDA reports the total salable and driven-in receipts at 65 public markets in May, 1950, as shown in the table below:

TOTAL SALABLE RECEIPTS

	May 1950	May 1949
Cattle	1,200,405	1,162,877
Calves	322,825	334,197
Hogs	2,100,772	1,811,867
Sheep	791,286	622,758

TOTAL DRIVEN-IN RECEIPTS

Cattle	1,127,931	1,059,899
Calves	334,276	342,233
Hogs	2,328,801	1,914,091
Sheep	696,853	568,582

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

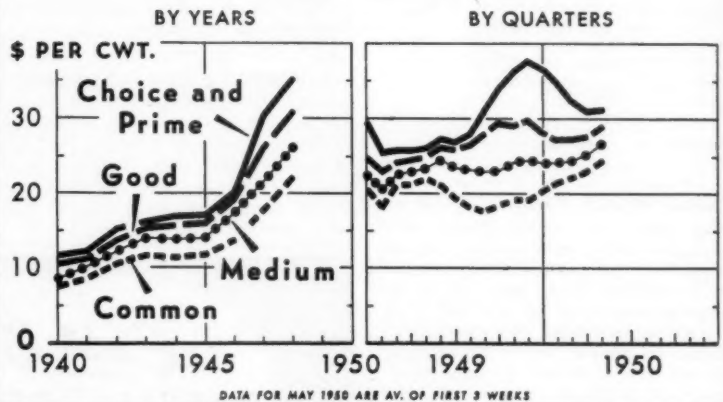
Larger Carcass Contest is Expected at Barrow Show

The carcass contest of the National Barrow Show at Austin will be larger than before since every exhibitor at the show may enter one hog in the competitions, whereas in previous years, a total of 56 barrows was permitted in the contest. Formerly, quotas had to be established for the various breeds and cross-breeds to keep the total number of entrants from surpassing the set amount. It is expected that there will be 300 barrows in the carcass contest. The grow-

ers of crossbred and hybrid hogs can enter, too, as long as they have a trucklot entry. The only class open to non-purebreds is the truckload.

The speaker at the annual dinner of the participants in the Barrow Show will be Carl Thompson, former professor in animal husbandry of Oklahoma A & M College at Stillwater, Okla. Thompson is administrative field representative of the college. Thompson's discussion will be of and about the Barrow Show, with the purpose and personalities of the show the main subject matter, it has been announced.

STEER PRICES BY GRADES, CHICAGO



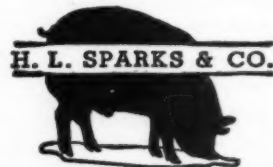
CHICAGO PRICES OF EACH GRADE of slaughter steers in May were higher than last May, but the best grades were up most. A short supply of best-quality steers this winter and spring has caused the price spread between average prices of Prime and Choice and of Common steers to be wider than last year. The above chart prepared by the U. S. Department of Agriculture shows that prices of each grade except the top have risen for three months, but the greatest advance has occurred since mid-April, apparently because of a stronger demand for meat. Only for Medium and Common grades is an increase usual at this time of year. If demand levels off, prices of the lower grades are expected to decline seasonally during the summer, but those of the upper grades may strengthen further and reach a peak in late summer or early fall.

CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, June 28, 1950, were reported by the Production & Marketing Administration as follows:

HOGS (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.....	\$16.75-18.75	\$15.00-18.25	\$.....	\$.....	\$.....
140-160 lbs.....	18.50-20.00	17.75-19.75	18.00-19.00	18.25-19.50
160-180 lbs.....	19.75-20.75	19.50-20.75	18.50-20.25	19.25-20.50
180-200 lbs.....	20.75-20.85	20.50-21.00	19.75-20.00	20.25-20.75	19.75-20.50
200-220 lbs.....	20.75-20.90	20.75-21.00	20.25-20.60	20.25-20.75	19.75-20.50
220-240 lbs.....	20.75-20.90	20.40-21.00	20.00-20.60	20.25-20.75	19.75-20.50
240-270 lbs.....	20.00-20.80	19.75-20.75	19.00-20.25	19.50-20.50	18.50-20.50
270-300 lbs.....	18.75-20.25	18.65-20.10	17.75-19.50	18.50-19.75	18.50-20.50
300-330 lbs.....	17.75-19.15	18.50-19.00	17.50-18.00	17.00-18.75	18.25 only
330-360 lbs.....	17.00-18.00	17.75-18.50	17.00-17.75	17.00-18.75	14.50-18.00

Medium:

100-120 lbs.....	18.25-20.25	18.50-20.25	18.50-20.00	17.50-20.25
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BOWS:

Good and Choice:

270-300 lbs.....	17.25-17.50	18.00-18.50	17.00-17.50	18.00-18.50	18.50-18.75
300-330 lbs.....	17.25-17.50	17.75-18.50	17.00-17.50	16.75-18.25	15.50-18.25
330-360 lbs.....	16.75-17.50	17.00-18.00	16.50-17.25	16.75-18.25	15.50-18.25
360-400 lbs.....	15.50-17.00	16.25-17.50	15.00-16.75	16.00-17.00	15.50-18.25
400-450 lbs.....	14.75-15.75	15.50-16.50	14.25-15.75	15.00-16.25	13.50-15.25
450-550 lbs.....	13.75-16.00	14.50-16.00	13.50-14.75	14.00-15.50	13.50-15.25

Medium:

250-550 lbs.....	12.50-16.75	13.50-17.50	13.00-17.00	13.00-18.00
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.....	13.25-17.00	13.00-16.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.....	30.00-31.50	30.00-32.00	30.50-32.00	29.75-31.50	30.00-31.50
900-1100 lbs.....	30.25-31.50	30.75-32.75	31.00-32.50	30.00-31.75	30.50-32.00
1100-1300 lbs.....	30.25-31.50	30.75-32.75	31.00-32.50	30.00-31.75	30.50-32.00
1300-1500 lbs.....	30.00-31.50	30.50-32.50	31.00-32.50	29.75-31.75	30.00-31.50

STEERS, Good:

700-900 lbs.....	28.00-30.00	28.50-30.75	28.25-30.75	28.00-30.00	26.50-30.50
900-1100 lbs.....	28.00-30.25	28.75-30.75	28.50-31.00	28.00-30.00	26.50-30.50
1100-1300 lbs.....	28.00-30.25	28.75-30.75	28.75-31.00	28.00-30.00	26.50-30.50
1300-1500 lbs.....	28.00-30.25	28.50-30.75	28.75-31.00	27.75-29.75	26.50-30.50

STEERS, Medium:

700-1100 lbs.....	25.00-28.00	25.00-28.75	25.00-28.50	24.00-28.00	25.00-28.50
1100-1300 lbs.....	25.00-28.00	25.00-28.75	25.00-28.75	24.00-27.75	25.00-28.50

STEERS, Common:

700-1100 lbs.....	23.00-25.00	21.50-25.00	22.50-25.00	21.50-24.00	22.00-25.00
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HEIFERS, Choice:

600-800 lbs.....	29.75-31.00	29.75-30.75	30.00-31.75	28.75-30.00	29.00-30.00
800-1000 lbs.....	29.75-31.00	29.75-31.00	30.00-31.75	28.75-30.00	29.00-30.50

HEIFERS, Good:

600-800 lbs.....	27.75-29.75	28.25-30.00	28.25-30.00	27.50-28.75	27.50-29.50
800-1000 lbs.....	27.75-29.75	28.50-30.00	28.25-30.00	27.50-28.75	27.50-29.50

HEIFERS, Medium:

500-900 lbs.....	24.50-27.75	23.00-28.50	24.00-28.25	23.00-27.50	24.50-27.50
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HEIFERS, Common:

500-900 lbs.....	22.50-24.50	21.00-23.00	22.00-24.00	20.50-23.00	21.50-24.50
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COWS (All Weights):

Good	21.00-23.00	21.75-23.25	21.00-23.00	20.00-22.50	21.00-23.00
Medium	19.00-21.00	20.25-21.75	20.00-21.00	18.25-20.00	20.00-21.00
Common	17.50-19.00	18.50-20.75	17.75-20.00	17.25-18.25	18.50-20.00
Cut	14.50-17.50	14.50-18.50	14.50-17.75	13.75-17.25	16.00-18.50

BULLS (Yrds. Excl.): All Weights:

Beef, good	22.00-23.00	23.75-24.75	21.75-22.50	20.50-21.75	22.00-22.50
Sausage, good	22.00-23.00	23.75-24.50	21.75-22.50	22.25-22.75	22.00-23.00
Sausage, medium	21.00-22.00	22.50-23.75	20.50-21.75	20.00-22.25	21.00-22.00
Sausage, cut & com.	19.00-21.00	19.50-22.50	17.50-20.50	18.00-20.00	18.00-21.00

VEALERS, All Weights:

Good & choice ..	27.00-31.00	28.00-30.00	27.00-30.00	27.00-29.50	26.00-30.00
Com. & med.	20.00-27.00	23.00-28.00	21.00-27.00	21.00-27.00	19.00-26.00
Cull, 75 lbs. up ..	15.00-20.00	19.00-23.00	17.00-21.00	18.00-21.00	16.00-19.00

CALVES, (500 lbs. down):

Good & choice....	26.00-30.00	25.00-28.00	26.50-28.50	24.00-29.00	25.00-27.00
Com. & med.....	19.00-26.00	21.00-25.00	19.50-26.50	20.00-24.00	19.00-25.00
Cull	15.00-19.00	16.50-21.00	16.00-19.50	18.00-20.00	19.00-19.00

SLAUGHTER LAMBS AND SHEEP:

SPRING LAMBS:

Good & choice*..	27.00-27.75	26.50-28.00	27.00-27.50	26.50-27.50
Med. & good*....	23.50-26.75	23.50-26.50	23.50-26.75	23.25-26.50
Common*	19.00-23.25	20.00-23.00	20.00-23.25	23.75-25.25

LAMBS (Shorn):

Good & choice*..	23.00-24.25	22.50-23.50	22.50-24.00	23.00-23.50
Med. & good*....	21.00-23.00	21.00-22.00	21.25-22.50	21.00-22.75
Common*	17.00-20.50	18.00-21.00	16.50-19.75	20.00-21.25	18.00-20.75

EWES (Shorn):

Good & choice*..	5.00-10.00	6.50-10.50	9.00-10.00	9.50-10.50	9.50-10.50
Com. & med.	5.00-8.00	5.50-8.00	7.00-9.00	7.00-9.50	6.50-9.25

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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PLANTS IN BROOKLYN, N.Y. • PEORIA, ILL. • COFFEYVILLE, KANS.

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended June 17 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Heavyweights
Toronto	\$27.19	\$29.52	\$31.35	\$35.73
Montreal	27.40	25.55	32.15	29.50
Winnipeg	27.19	28.50	31.52	26.00
Calgary	27.57	27.40	31.30	29.10
Edmonton	27.15	26.85	31.70	29.20
Pr. Albert	27.15	26.90	30.35	27.00
Moose Jaw	27.00	26.00	30.35	24.00
Saskatoon	26.50	27.00	30.35	26.00
Regina	25.45	26.30	30.35	27.00
Vancouver	27.50		32.10	27.00

*Dominion government premiums not included.



BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEATS
CURED SAUSAGE • VACUUM COOKED MEATS • LARD
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U.S. GOVT. INSPECTION

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending June 24, 1950:

CATTLE	Week ended June 24	Prev. week 1949	Cor.
Chicago	18,089	17,348	18,339
Kansas City	14,574	11,562	14,241
Omaha	20,352	20,046	15,484
East St. Louis	5,622	5,237	6,547
St. Joseph	7,041	6,350	7,489
Sioux City	10,025	9,443	8,688
Wichita	2,313	3,347	1,738
New York & Jersey City	7,027	6,301	5,543
Ola, City	5,148	3,969	4,753
Cincinnati	3,747	3,205	3,318
Denver	7,758	7,085	6,388
St. Paul	13,279	13,155	19,918
Milwaukee	3,388	3,531	1,965

Total 118,963 110,871 114,421

HOGS	Week ended June 24	Prev. week 1949	Cor.
Chicago	33,059	35,342	28,535
Kansas City	11,784	10,232	12,357
Omaha	35,656	37,032	32,478
East St. Louis	21,956	27,150	21,259
St. Joseph	22,245	20,006	19,281
Sioux City	19,056	19,458	17,948
Wichita	9,117	9,764	3,145
New York & Jersey City	37,118	33,729	28,450
Ola, City	9,663	10,247	8,670
Cincinnati	11,769	10,892	9,812
Denver	10,252	10,792	8,016
St. Paul	26,920	27,539	23,969
Milwaukee	5,032	5,145	3,463

Total 253,627 258,539 217,383

SHEEP	Week ended June 24	Prev. week 1949	Cor.
Chicago	2,841	2,766	1,463
Kansas City	20,130	16,891	12,747
Omaha	9,092	6,897	2,272
East St. Louis	7,837	7,068	6,300
St. Joseph	9,245	5,136	7,847
Sioux City	2,159	2,249	1,067
Wichita	2,313	3,786	1,560
New York & Jersey City	33,652	35,129	28,160
Ola, City	3,940	3,017	2,769
Cincinnati	1,087	1,236	654
Denver	5,808	6,319	4,575
St. Paul	2,425	1,540	856
Milwaukee	504	288	126

Total 101,143 92,922 70,346

*Cattle and calves.
*Federally inspected slaughter, including direct.
*Stockyards sales for local slaughter, including direct.

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, June 29:

CATTLE:	
Steers, gd. & ch.....	\$30.00@32.00
Steers, med. & gd.....	28.00 only
Steers, com. & med.....	
gr.....	24.25@26.50
Heifers, gd.....	26.00@28.50
Heifers, com. & med.....	20.00@25.00
Cows, gd.....	20.00@22.00
Cows, com. & med.....	17.00@19.50
Cows, can. & cut.....	14.50@18.00
Bulls, gd.....	23.00@24.50
Sausage bulls, gd.....	22.00@24.00
Sausage bulls, ent. to com.....	18.00@22.00

CALVES: Vealers, gd. & ch. \$28.00@31.00

Med. & gd. 21.00@26.00

HOGS: Gd. & ch., 180-240. \$21.50@22.75

Box, 400/down 16.25@17.25

SHEEP: Spring lambs, med. & gd. \$28.00 only

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., Thursday, June 29:

CATTLE:	
Steers, med. & gd.....	\$28.50@29.50
Cows, med. & gd.....	20.50@23.00
Cows, com.	18.75@20.00
Cows, can. & cut.....	16.00@18.50
Sausage bulls, med. to gd.	23.50@25.50
CALVES:	
Vealers, med. to ch.....	\$28.00@33.50
Calves, med. to ch.....	26.00@31.00
HOGS:	
Gd. & ch., 200-260.....	\$21.00@21.85
Sows, med. to ch.....	15.50@17.50

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS	Cattle	Calves	Hogs	Sheep
June 22...	2,939	467	10,798	1,721
June 23...	1,072	232	8,303	1,087
June 24...	594	56	2,509	1,193
June 26...	10,507	301	11,187	2,394
June 27...	4,884	459	13,419	1,310
June 28...	6,881	391	9,867	1,320
June 29...	3,000	500	11,000	1,700

*Week so far ... 25,302 1,651 45,533 6,964
Week ago 32,649 1,934 51,109 5,980
1949 ... 34,265 2,929 48,444 7,618
1948 ... 23,110 2,896 45,121 6,671
*Including 500 cattle, 4 calves, 9,980 hogs and 2,214 sheep direct to packers.

SHIPMENTS	Cattle	Calves	Hogs	Sheep
June 22...	1,498	109	1,924	122
June 23...	799	75	2,772	96
June 24...	23		370	
June 26...	3,153	36	2,144	
June 27...	2,195	151	2,962	
June 28...	2,619		2,358	1,149
June 29...	1,500	50	1,500	

Week so far ... 9,467 237 8,964 1,149
Week ago 1,319 247 7,027 183
1948 ... 5,768 160 5,916 397

JUNE RECEIPTS	1950	1949
Cattle	125,006	148,512
Calves	9,571	17,906
Hogs	258,009	228,945
Sheep	34,283	29,088

JUNE SHIPMENTS	1950	1949
Cattle	44,490	52,382
Hogs	39,523	25,949
Sheep	2,607	2,438

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, June 29:

	Week Ended June 29	Prev week
Packers' purch....	30,742	33,611
Shippers' purch....	12,606	7,987
Total	43,348	41,598

CANADIAN KILL

Inspected slaughter in Canada, week ended June 17:

CATTLE	Week ended Same Week June 17	Last Year
Western Canada	10,188	10,693
Eastern Canada	10,830	11,089
Total	21,018	21,782
HOGS	Western Canada	30,323
Eastern Canada	51,186	46,351
Total	81,509	67,543
SHEEP	Western Canada	825
Eastern Canada	2,258	3,280
Total	3,084	4,885

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended June 24:

	Cattle	Calves	Hogs*	Shee
Salable	354	1,511	493	41
Total (incl. direct)	5,267	5,890	19,773	17,729
Previous week:				
Salable	304	2,302	355	1,496
Total (incl. direct)	3,649	5,458	19,231	17,370

*Including hogs at 31st street.

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending June 22:

Cattle	Salable	6,200	900
San Francisco	1,450	225	2,150
No. Portland	2,745	530	970

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 24, 1950, as reported to THE NATIONAL PROVIDER:

CHICAGO

Armour, 852 hogs; Swift, 1,242 hogs; Wilson, 2,431 hogs; Agar, 7,924 hogs; Shippers, 10,160 hogs; Others, 20,610 hogs.
Total, 38,889 cattle; 1,937 calves; 43,228 hogs; 2,861 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour ... 2,803 541 1,909 4,194
Cudahy ... 1,808 412 1,449 1,159
Swift ... 1,856 846 2,428 7,358
Wilson ... 904 191 1,830 1,349
Central ... 1,357
Others ... 5,561 3 4,288 6,070

Total ... 12,581 1,993 11,784 20,130

OMAHA

Cattle & Hogs Sheep
Armour ... 5,782 4,982 2,475
Swift ... 4,524 6,169 2,802
Cudahy ... 4,633 6,379 1,558
Wilson ... 2,383 3,640 359
Eagle ... 155
Greater Omaha 226
Hoffman ... 88
Rothschild ... 556
Both ... 101
Kingman ... 1,339
Merchants ... 20
Midwest ... 58
Others ... 14,739
Total ... 19,865 35,929 7,254

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour ... 1,970 1,496 4,008 4,970
Swift ... 3,168 2,856 6,198 2,712
Hunter ... 484 ... 4,881 155
Heil 2,357 ...
Laclede 1,337 ...
Sieloff 527 ...
Others ... 3,369 1,343 4,557 1,056
Shippers ... 2,306 847 23,152 1,314

Total ... 11,387 6,042 40,665 10,807

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift ... 2,185 313 9,270 6,350
Armour ... 2,059 320 9,191 1,845
Others ... 3,537 4 5,410 1,215

Total ... 7,784 637 23,871 9,590
Does not include 3,364 hogs and 870 sheep bought direct.

SIOUX CITY

Cattle Calves Hogs Sheep
Armour ... 3,294 5 6,012 257
Cudahy ... 4,945 15 6,027 265
Swift ... 2,535 10 2,326 666
Others ... 219
Shippers ... 8,400 77 13,877 136

Total ... 18,463 107 28,242 1,324

WICHITA

Cattle Calves Hogs Sheep
Cudahy ... 1,001 263 2,442 2,313
Guggen- helm ... 92
Dunn ... 51
Osterlag ... 92 ... 568 ...
Sundflower 11 ... 60 ...
Pioneer
Excel ... 434
Others ... 591 ... 332 327

Total ... 2,272 263 3,411 2,640
Does not include 1,213 cattle and 6,038 hogs bought direct.

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour ... 1,792 332 1,119 708
Swift ... 1,203 291 988 927
Others ... 43 ... 631 ...
Total ... 3,038 623 2,738 1,725
Does not include 930 cattle, 548 calves, 6,925 hogs and 2,215 sheep bought direct.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour ... 301 ... 413 ...
Cudahy ... 332 ... 184 ...
Swift ... 340 ... 184 ...
Wilson ... 165
Arme ... 323 20
Atlas ... 288 ... 733 ...
Clougherty 208 ... 371 ...
Coast ... 279 ... 353 ...
Harman ... 200
Lair ... 29
United ... 212 1 253 ...
Others ... 3,193 591 450 ...

Total ... 5,770 600 2,757 ...

DENVER

Cattle Calves Hogs Sheep
Armour ... 1,160 91 2,580 2,671
Swift ... 1,190 79 1,768 1,571
Cudahy ... 1,043 4 2,559 467
Wilson ... 735
Others ... 3,722 152 2,895 417

Total ... 7,859 326 9,482 5,126

CINCINNATI

Cattle Calves Hogs Sheep
Gall's 309
Kahn's 811
Lohrey 87
Meyer 87
Schlachter 172 103
Others ... 2,596 1,256 12,363 1,701

Total ... 2,768 1,359 13,176 2,097
Does not include 776 cattle and 127 hogs bought direct.

ST. PAUL

Cattle Calves Hogs Sheep
Armour ... 4,272 2,229 8,434 1,447
Bartusch ... 718
Cudahy ... 1,144 768
Rifkin ... 911 9
Superior ... 1,403
Swift ... 4,270 1,832 15,478 770
Others ... 561 1,180 3,008 ...

Total ... 13,279 6,018 26,920 2,425

FORT WORTH

Cattle Calves Hogs Sheep
Armour ... 903 1,905 1,713 10,670
Swift ... 1,789 1,488 1,294 9,424
Blue
Bonnet ... 463 58 184 1
City ... 358 ... 72 ...
Rosenthal ... 573 141

Total ... 4,176 3,592 3,263 20,095

TOTAL PACKER PURCHASES

	Week ended June 24	Prev. week	Cor. week
Cattle	127,931	122,281	131,209
Hogs	254,498	266,400	226,612
Sheep	60,074	74,485	60,263

CORN BELT DIRECT TRADING

Des Moines, Ia., June 29.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:
100-180 lb. ... \$13.25@20.25
180-240 lb. ... 20.00@20.75
240-300 lb. ... 18.75@20.75
300-360 lb. ... 18.00@20.00

Stubs:
270-300 lb. ... \$17.50@18.75
400-550 lb. ... 13.50@16.50

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
June 23	35,000	34,000
June 24	33,000	34,200
June 25	32,000	20,000
June 26	35,000	30,000
June 27	27,000	25,000
June 28	26,000	45,000

LIVESTOCK RECEIPTS

Receipts at major markets:
AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
June 24	227,000	406,000	149,000
June 17	208,000	402,000	325,000
1949	205,000	356,000	126,000
1948	208,000	356,000	209,000
1947	240,000	358,000	219,000

HOGS AT 11 MARKETS, Wk. Ended:
June 24 ... 326,000
June 17 ... 325,000
1949 ... 287,000
1948 ... 283,000
1947 ... 301,000

AT 7 MARKETS, Week Ended:
Cattle Hogs Sheep
June 24 ... 155,000 287,000 81,000
June 17 ... 139,000 274,000 84,000
1949 ... 136,000 247,000 58,000
1948 ... 124,000 242,000 89,000
1947 ... 160,000 253,000 133,000

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Chicago



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HUNTERIZED SMOKED AND CANNED HAM

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending June 24, 1950.	11,836	Week ending June 24, 1950.	14,083
Week previous	10,776	Week previous	12,997
Same week year ago	13,694	Same week year ago	13,930
COW:		PORK CURED AND SMOKED:	
Week ending June 24, 1950.	1,902	Week ending June 24, 1950.	606,586
Week previous	1,354	Week previous	681,075
Same week year ago	1,325	Same week year ago	1,002,042
BULL:		LARD AND PORK FATS:	
Week ending June 24, 1950.	1,081	Week ending June 24, 1950.	108,026
Week previous	1,072	Week previous	69,063
Same week year ago	991	Same week year ago	304,584
VEAL:		LOCAL SLAUGHTER	
Week ending June 24, 1950.	11,571	CATTLE: Carcasses	
Week previous	12,685	Week ending June 24, 1950.	7,027
Same week year ago	11,610	Week previous	6,301
LAMB:		Same week year ago	5,543
Week ending June 24, 1950.	30,660	CALVES:	
Week previous	27,146	Week ending June 24, 1950.	12,734
Same week year ago	44,798	Week previous	11,424
MUTTON:		Same week year ago	11,651
Week ending June 24, 1950.	2,872	HOGS:	
Week previous	2,700	Week ending June 24, 1950.	37,118
Same week year ago	1,888	Week previous	33,720
HOG AND PIG:		Same week year ago	28,450
Week ending June 24, 1950.	5,519	SHEEP:	
Week previous	12,875	Week ending June 24, 1950.	36,652
Same week year ago	19,354	Week previous	35,129
PORK CUTS: Pounds		Same week year ago	28,160
Week ending June 24, 1950.	1,581,956	COUNTRY DRESSED MEATS	
Week previous	1,358,135	VEAL:	
Same week year ago	1,403,229	Week ending June 24, 1950.	3,701
BEEF CUTS:		Week previous	4,138
Week ending June 24, 1950.	84,849	Same week year ago	4,030
Week previous	113,900	HOGS:	
Same week year ago	86,333	Week ending June 24, 1950.	1
VEAL AND CALF CUTS:		Week previous	9
Week ending June 24, 1950.	5,996	Same week year ago	18
Week previous	8,758	LAMB AND MUTTON:	
Same week year ago	19,406	Week ending June 24, 1950.	213
LAMB AND MUTTON CUTS:		Week previous	26
Week ending June 24, 1950.	5,900	Same week year ago	46
Week previous	5,790	Incomplete.	
Same week year ago	1,248		

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended June 24 was reported by the U. S. Department of Agriculture as shown in the following table:

	Cattle	Calves	Hogs	Sheep & Lamb
NORTH ATLANTIC				
New York, Newark, Jersey City	7,027	12,734	37,118	33,082
Baltimore, Philadelphia	5,581	1,344	22,541	1,816
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	10,839	3,799	53,691	9,340
Chicago Area	22,432	4,600	66,694	10,272
St. Paul-Wisc. Group ¹	22,111	17,127	73,325	6,907
St. Louis Area ²	10,492	9,902	52,625	11,946
Sioux City	9,950	133	23,397	2,918
Omaha	18,580	997	40,069	11,435
Kansas City	11,973	3,612	37,548	18,085
Iowa and So. Minn. ³	15,341	4,509	165,213	22,592
SOUTHEAST	5,191	3,318	14,229	57
SOUTH CENTRAL WEST	19,608	6,699	50,918	31,816
ROCKY MOUNTAIN	8,205	498	12,606	9,810
PACIFIC	15,775	2,625	27,065	24,390
Grand Total	183,474	71,957	677,639	193,999
Total week ago	172,248	69,496	686,121	186,936
Total same week 1949	168,994	72,757	605,326	151,472
¹ Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ² Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³ Includes Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. ⁴ Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵ Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. ⁶ Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷ Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.				

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during May 1950: Cattle, 76.4; calves, 63.3; hogs, 72.8; sheep and lambs, 84.8.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended June 23 were reported by the Production and Marketing Administration as follows:

	Cattle	Calves	Hogs
Week ended June 23	1,696	1,091	5,447
Week previous	1,793	1,219	7,057
Cor. week last year	1,947	413	3,062

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POSITION WANTED

PLANT SUPERVISOR

Capable of handling any size plant and ALL functions from slaughtering, processing, manufacturing, maintenance, etc. Familiar with all operations and jobs. Maximum production at minimum cost. Can handle all phases of Labor Relations, efficiency, personnel. Know shrinkage and yields and how to make best products desired. Also familiar with new construction, plant layout or extension. W-141, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER, accountant, auditor, controller, personnel, assistant plant manager. Big and small plant experience. Over 20 years with one company. Successful in every assignment. Age 46, married 22 years. Good health, appearance and personality. W-155, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: Working foreman. Leaves and specialties. Successful record, sober, industrious, family man. 25-75,000 where quality is stressed. Many years of experience, desire change, prefer east. W-156, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING SAUSAGE FOREMAN: 30 years' experience. Leaves and smoked meats, fully qualified to take full charge. Excellent references, sober, conscientious worker, good manager. Can figure costs and yields. W-157, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN: Beef kill. Capable of handling all operations. Many years of experience. W-159, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED

OFFICE MANAGER or ASSISTANT: 15 years with one company as office manager and accountant. Both large and small plants. Age 37, married, 2 years college. Available June 1. Locate anywhere, salary open. Desire good connection opportunity. W-97, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: With practical experience and capable of handling all departments. Good background in handling labor. Thorough knowledge of sausage and smoked meats. W-158, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SALESMEN

Well established firm interested in several qualified men of high caliber who know how to produce results in meat packing trade in seasoning spices and allied materials. Also carry extensive flavoring and essential oil line. Productive territories available in northeast including New York and middle west. W-88, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

INDUSTRIAL ENGINEER

Wanted for old established Michigan plant. Exceptional opportunity for man with proven cost reduction record. Minimum of five years' experience in B.A.I. house. Starting salary \$6,000.00. Submit complete resume. W-161, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SALES REPRESENTATIVES

Wanted to handle our line of stainless steel bacon hooks, sausage molds, smoke sticks, screws, delivery baskets, meat handling trucks, pork loin and sausage hanging trucks, including special built trucks. In answering this advertisement, please state territory covered, also give full information regarding yourself or organization. W-160, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER: Wanted, aggressive man with capacity for hard work. Must know beef and beef boning operations. Wonderful opportunity for right man. State age and past experience. All replies confidential. W-162, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Departmental COST ACCOUNTANT: Position available for a man thoroughly experienced in test costs, yields, department transfers, and piece count audits. W-57, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT SAUSAGE FOREMAN: To run checker, capable of running sausage department in absence of sausage supervisor. Specialty sales experience helpful. W-164, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

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PLANTS FOR SALE

PACKING PLANT

For Sale: Packing plant with modern rendering plant and equipment located at Huntsville, Alabama. Livestock available and trade territory very good. Inquiries and inspections invited.

RECONSTRUCTION FINANCE CORPORATION

Birmingham Phone 4-5711 Alabama

NEW SLAUGHTER HOUSE FOR SALE

In cattle raising territory of northern California. Equipped to kill all species. Cooler capacity 50 cattle. State inspected. Priced to sell, terms. A. F. Dobrowsky, 1556 Market Street, Redding, California.

SAUSAGE and MEAT PRODUCTS manufacturing business, including purveying to industrial cafeteria. Equipment. Building 90x125 feet. Will consider selling equipment and business with rental of building, or will sell complete. FS-163, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKING PLANT

SALE OR LEASE with option to buy. Complete and modern. In the vicinity of Los Angeles. Daily killing capacity 100 to 200 head. W-152, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT WANTED

SAUSAGE PLANT wanted to make pork sausages (trade name). Plant must be within 50 miles of New York City and of modern equipment. PW-164, THE NATIONAL PROVISIONER, 11 East 44th Street, New York 17, N. Y.

EQUIPMENT FOR SALE

FOR SALE:
1—Anco 2261 Grease Pumps, M.D.
1—Anco Continuous Screw Cracking Press, installed one year.
1—Enterprise #166 Meat Grinder, belt driven.
1—Steel 2,000 gal., Jack., O.T., agit. Kettle.
2—Dopp seamless Jack, Kettles, 350 and 600 gal.
2—Stainless Jacketed Kettles, 30, 40, 60, 80 gal.
3—Aluminum Jacketed Kettles, 30, 40, 60, 80, 100, 150, 225, 500, 750, 1,200 gallon.
Used and rebuilt Anderson Expellers, #1 RB, Duo and Super Duo.
2—5X9 Anco Cookers.
1—Mech. Mfg. 3'x5' and 1—Anco 4'x9' Lard Rolls.
6—Unused 200 gal. Aluminum Storage Tanks, original cost \$265.00, our price \$75.00 each, \$10.00 crating each.

Send us your inquiries

WHAT HAVE YOU FOR SALE?

Consolidated Products Co., Inc.

14-19 Park Row New York 7, N. Y.
Phone: Barclay 7-0000

SOMETHING NEW: A machine to wrap $\frac{1}{2}$, $\frac{3}{4}$ and 1 pound breakfast sausage. Will save over 50 per cent in labor. Also a nice looking package and better eating sausage. This machine is easy to operate. A girl can learn in five minutes. Will send machine on 10 day trial. PESKIRE ENGINEERING COMPANY, 2600 E. Grand Boulevard, Detroit 11, Michigan.

FOR SALE: 200 lb. Perfection Silent Cutter, 20 H.P. 3 phase self emptying completely rebuilt—\$75.00. New Champion Blower with damper, 1 H.P. 3 phase motor, lifetime seal tie bearings—\$75.00. Kessler's Inc., 1201 Hummel Ave., Lemoyne, Pa.

MITTS & MERRILL meat hog, No. 13-CD, with 50 H.P. motor and starter. Used very little. San Angelo By-Products, Inc., P. O. Box 1344, San Angelo, Texas.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Glen Riddle, Pennsylvania.

FOR SALE: Several Anderson R. B. expellers in very good condition. \$385.00. P.O.B. Norwalk, California Extraction Company, Box 187, Norwalk, California.

BUSINESS OPPORTUNITIES

No matter what you may want or need, your message will reach the entire packing industry in this section. Why not see for yourself by advertising on this page? You appear directly to interested prospects.

GET ACTION — USE
NATIONAL PROVISIONER "CLASSIFIEDS"

CUBA

Former Havana branch manager of a Chicago packer solicits Cuban representation. Reliable efficient concern. Lard and meat products. At present visiting in Chicago. W-132, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE

One complete Cotton seed Oil Refinery, including two filter presses, one decanter, one mixing kettle, tanks, etc. This is a good buy for interested party. We also have one 10 ton capacity Howe Scale with 24' Platform. One Anchor Stoker (one thousand Feed). One Transformer motor, etc. Various other electrical equipment. One Oasis Electrical Water Cooler. If interested, call Mr. Max Goldberg, Alabama Packing Company, Telephone 3-0204—3-1278, in Birmingham, Alabama.

ATTENTION! MEAT PACKERS

Established Exporter-Importer wishes to represent canned goods line or private label. All sales made by confirmed and irrevocable L/C. Best references gladly given.

W-120, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

OVER NIGHT DELIVERY—DRESSED HOGS—
VIA REFRIGERATED TRUCKS—TO ALL EASTERN POINTS. REPLY TO BOX W-506, THE NATIONAL PROVISIONER, 407 S. DEARBORN ST., CHICAGO 5, ILL.

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.

P. O. Box 0609 Los Angeles 22, Calif.

CANADIAN MEAT PACKERS, require Capital to expand very progressive business. Killing Beef, Calves & Hogs, processing all meats cured and smoked, manufacturing Kitchen Products, have own Rendering Department for edible and inedible fats. Present turn over exceeds Three Million Dollars annually. Company expanding their export business daily with the United States markets. This is a Canada approved plant, operated under Federal Government inspection. First class investment or interest in the business for right party. For particulars apply Box B0-154, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

Sausage Equipment

2321—ROTO CUT: Globe, 42"x14", complete with 40 HP. motor & 5 HP. motor, spare parts, excellent cond. \$1400.00
2189—LIGHTNING CUTTER: Oppenheimer #162, with new 15 HP. motor, 1002 cap. 2 sets knives, rebuilt—guaranteed 1200.00
2073—SILENT CUTTER: Boss 80-A, 375 cap. with recently purchased 80 HP. motor, with unloader, starter, extra knives 1350.00
2188—SILENT CUTTER: Boss #200, with unloader, 500 cap. self-emptying, reconditioned—guaranteed 1250.00
2150—SAUSAGE GRINDER: Buffalo #208, B. excellent condition. 650.00
1978—SAUSAGE GRINDER: Klean-Kut #7-E, 20 HP motor & starter, hamburger form attachment, 10 plates, extra knives, excellent cond. 700.00
2074—SAUSAGE STUFFER: Randall, 200 cap. excellent cond. 425.00
1962—KETTLE: 100 gal. cap. aluminum, with cover, adjustable legs, safety valve, excellent cond. 150.00
2301—KETTLE: (NEW) Koch Bros. Cat. #C-175, with burner for bottle gas & automatic control for kettle. Bids requested
2303—PRESS: Cincinnati Butchers Sup. Co. #4 Formite, 27 gal. cap. Bids requested

Smokehouse Equipment

1954—FROZEN MEAT SLICER: Ace, 4000 per hr. motor driven, extra knife 350.00
2137—SLICER: For dried or frozen beef, heavily constructed, belt drive. 350.00
1518—SLICER: U.S. #23, heavy duty. 1200.00
2123—SLICER: U.S. 150-B, Ser. #139002, complete with stand & shingler, excellent cond. 400.00
2122—SKINNER: Townsend #27, with motor 525.00
2136—MEAT PANS: (200) stainless steel, 20"x12"x11" ea. 10.00
1105—LOAF PANS: (400) Aluminum Weenerv, 6"x3" sliding lids, little used 1.30
1752—HOY LOAF MOLDS: (50) stainless steel, model 5-S, excellent cond. ea. 3.25
1355—LOAF MOLDS: (50) stainless steel, Anco. Model L-12, stainless lids. ea. 5.00


Kill Floor & Rendering

2184—KILL FLOOR EQUIPMENT: Including (2) Boss Spring Droppers, friction type, (1) Boss Jerkless Hog Hoist, (1) Robins & Meyers 7 1/2 HP motor Beef Hoist, all equipment in excellent cond. \$1150.00
2117—HAWKER-WASHER: Boss #2736 Combination, 30"x12" cyl. 25 HP motor, used very little. 1750.00
2201—HOG: Boss #2700, slicer 30, with 40 HP motor & starter. 1500.00
2172—TRIPE WASHER: (Anco) motor driven with reducer. 440.00
2200—HAMMER MILL: Grundler #3W22, Ser. #20165, hopper opening 20"x8" with 60 HP motor, excellent cond. 850.00
2151—HOG DEHAIRER: Boss 10X, with 10 HP motor, new belts & beaters, recently recond, special price. 675.00
2234—MEAT SAW: Do-Air, Model MB-15, complete with all standard equip., stainless steel sliding table, etc. (Never used—in original crate). 350.00
2240—BEEF HOIST: Anco #2478, electric, with 5 HP motor, limit switch, like new cond. 500.00
2231—COOKER: Anco, 5x10, with steel heads, has 6" opening for blowing material, 25 HP motor & starter. 1250.00
2205—PRESS: French Oil Mill Hydraulic 1120 Ton, 80" curb. Bids Requested
2141—BEEF TROLLEYS: (NEW) 160 Long Hooks. .80
136 Short Hooks. .70
2236—BEEF WASHER: (New) High Pressure Globe, with 5 HP motor. 475.00

BARLIANT & CO.

1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.
FRONTIER 4-6900

DISPLAY ROOMS and OFFICES
New, Used & Rebuilt Equipment
Liquidators and Appraisers



HYGRADE'S
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PORK

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ALL-BEEF
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ORIGINAL
WEST VIRGINIA
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CORNED BEEF
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high grade in fact!

... also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2801 MICHIGAN AVENUE, DETROIT 16

**How to analyze foods...
and interpret your findings**

"Food Analysis"

By A. G. WOODMAN

(Mass. Institute of Technology)

Illustrated \$5.00

This book gives you a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admission of dextrose on a par with cane sugar, new permitted dyes, including oil soluble colors, etc.

COVERS LATEST METHODS FOR ANALYZING:

- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Maple Syrup
- Honey
- Cocoa and Chocolate
- Spices
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Cider Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

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THE NATIONAL PROVISIONER

407 S. Dearborn St. • Chicago 5, Illinois

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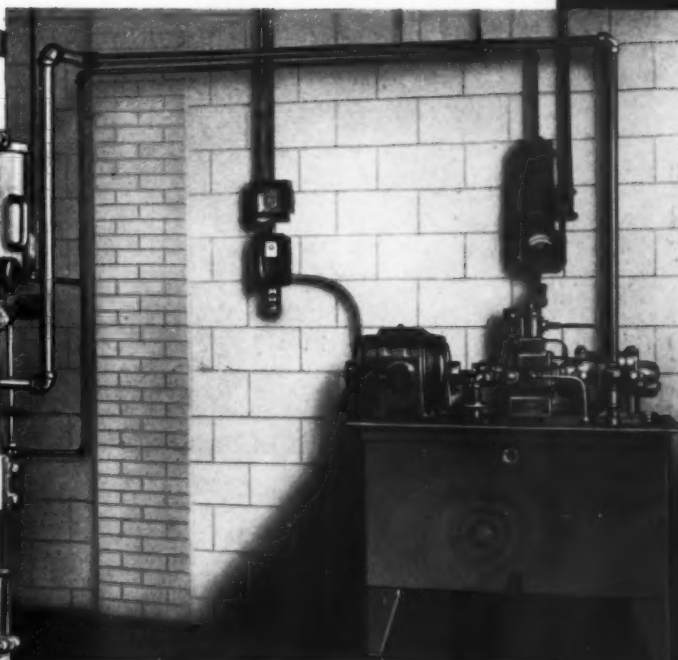
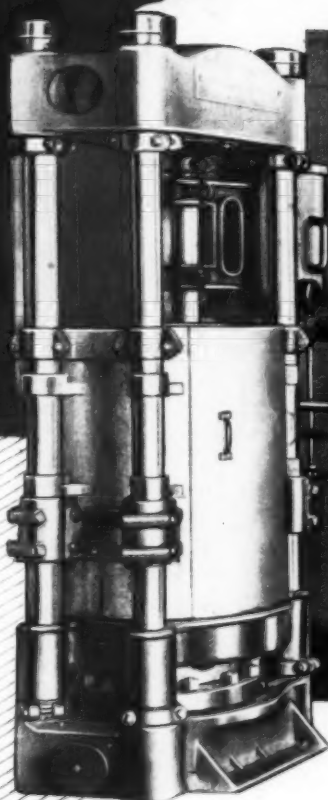
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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

ELECTRIC HYDRAULIC PUMP

Uniform Crackling Pressing



SAVES OPERATOR'S TIME—he does not have to stand by and hand operate valves.

OPERATION—is fully automatic. Push button timing device starts pressing operation—after predetermined time a bell or light indicates that pressing is finished. In this way each and every pressing cycle is the same — insuring greater grease recovery.

NO STEAM SUPPLY NEEDED—electrically operated, it is independent of plant steam supply.

OIL OPERATED HYDRAULIC PRESS—assures longer lasting gaskets—and saves time required to replace them. The first press of this type, installed more than two years ago, is still operating with original gasket.

ANCO No. 618 ELECTRIC HYDRAULIC PUMP is now available for New Style ANCO 150 and 300 ton Presses only. Write for further details.

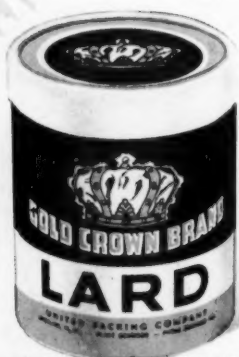


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5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

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You get two big benefits when you use distinctive, brand-emphasizing packages: (1) Your products have more selling "stature" . . . women have learned to trust the quality of cleanly packaged families of products; (2) each product helps sell the others in the line. Are you taking full advantage of "family-brand" sales possibilities? Sutherland packaging artists will be glad to show you how you can do it. Send samples of your present packages.



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